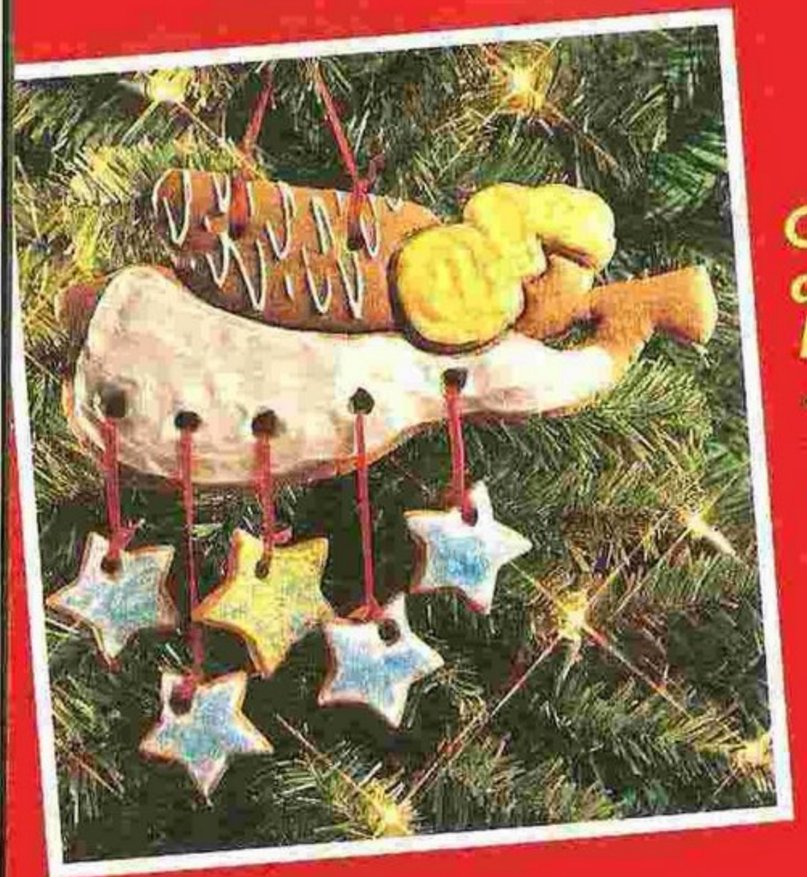
Betty Crocker®

CREATIVE IDEAS

Holidays

Over 100 Recipes and Ideas



Good Cheer and Good Food!

- Festive Recipes and Menus
- Do-ahead Party Food
- Last-minute Gift Ideas

Coming next issue:
NEW SOUP, STEW & CHILI
Prize winning chili recipes, plus speedy breads to accompany them.

Counterweight®

$2.95 U.S. $3.50 Canada
99
0 16000 02399 4
Printed in U.S.A. BCE0099

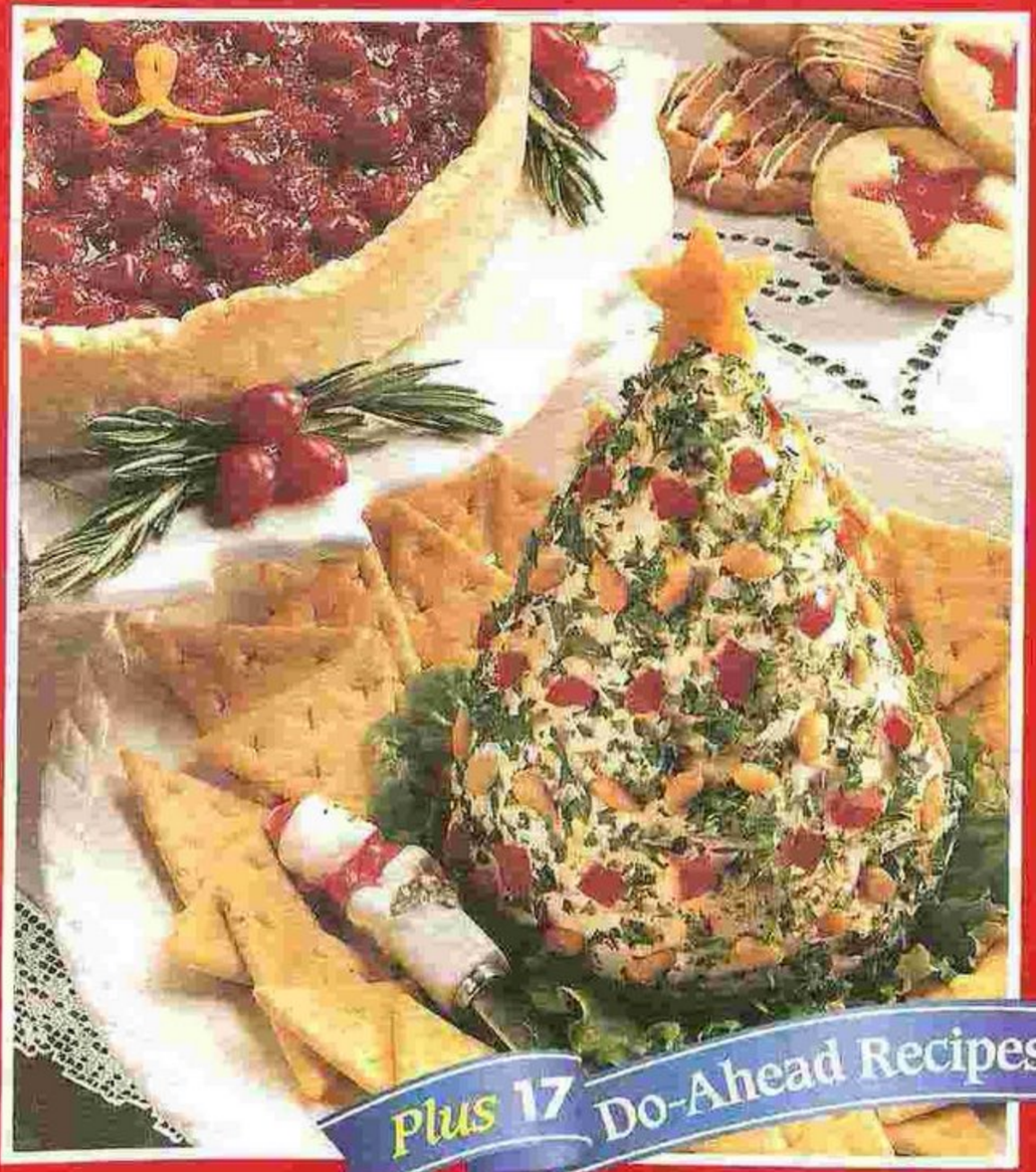
December 1994 #99

Betty Crocker®

Free! Gift Guide Inside ➤
200 Gifts Under $20

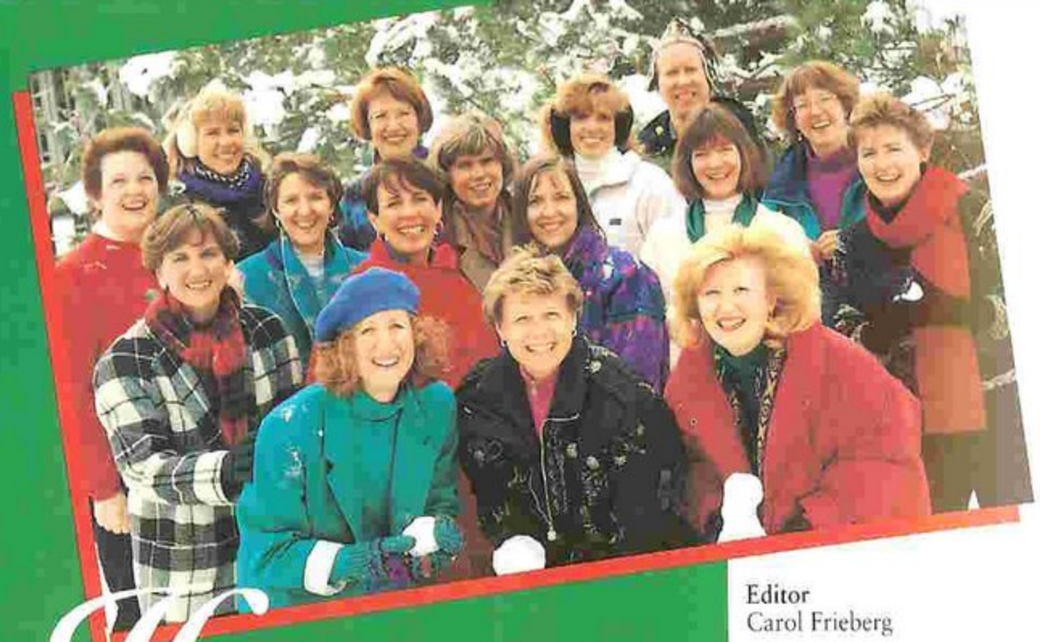
Holidays

Over 100 Recipes and Ideas



Plus 17 Do-Ahead Recipes

comparte almita :)



Happy Holidays from the Staff at Betty Crocker Magazine!

The holidays are finally upon us! You'll find this issue of Betty Crocker's Holidays filled with great ideas for your best holiday ever! We've included recipes for three festive holiday menus, lots of glorious baked goods and an entire chapter devoted to do-ahead party food–a real stress buster! Plus, you'll find a multitude of creative gift ideas to dazzle and delight everyone on your gift list.

May you experience abounding joy and thankfulness this season! Here's to celebrating each and every moment.

Pictured on front cover: Appetizer Cheese Tree (page 32), Honey-Wine Cranberry Tart (page 63), Gingersnaps (page 49) and Christmas Cookie Slices (page 52)

Pictured on back cover: Angel Gingerbread Mobile (page 58)

Editor
Carol Frieberg

Creative Director
Kathleen Horton

Art Director
Kathy Bochert

Nutritionist
Elyse Cohen, M.S.

Photographer
Steve Olson

Food Stylist
Kate Courtney Condon

Production Coordinator
Tamara Johnson

Betty Crocker Creative Recipes No. 99, December 1994

Betty Crocker Creative Recipes (ISSN 1044-7369) is published monthly by General Mills, Inc., P.O. Box 1113, Minneapolis, MN 55440

Subscriptions: In U.S.A., 12 issues $28.20, 18 issues $43.30. Subscriptions outside U.S.A. must be prepaid in U.S. funds; for 12 issues $36 in Canada, $65 elsewhere.

For subscription service or change of address, please write to Betty Crocker Creative Recipes, Subscriber Service, P.O. Box 2075, Marion, OH 43305

*Betty Crocker, Bugles, Cheerios and Gold Medal are registered trademarks of General Mills, Inc.

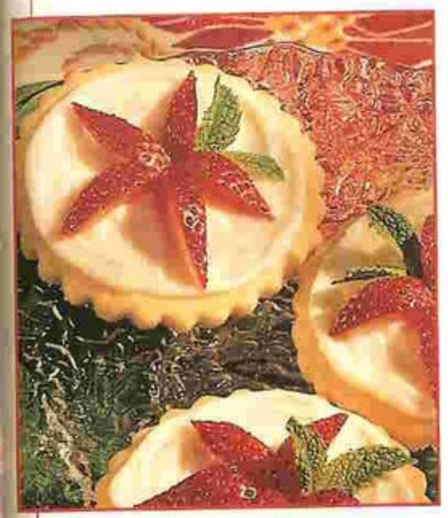
*Nestlé and Toll House are registered trademarks of Nestlé Food Company.

Copyright © 1994 by General Mills, Inc., Minneapolis, Minnesota

All rights reserved. Produced in the U.S.A.

Holidays

Over 100 Recipes and Ideas



Lemon Poinsettia Cookies (page 57)
Vegetable Buffet Platter (page 14)

FEATURES

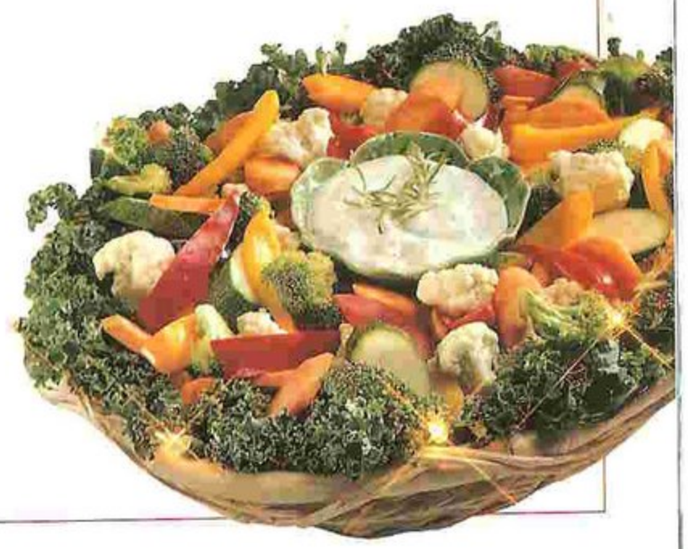
Hungry for More	2
Nutrition Notes	
Magical Meatless Meal	4
Special Section	
Turkey Tips and Roasting Guide	10
Nutrition Guidelines	87
Shopping Guide	88
Index	94
Happy Holiday Hints	96
Create-A-Gift	96
Bonus Insert	
Betty Crocker's 1994 Holiday Gift Guide	

9
HOLIDAY FEASTS
Merry menus for Thanksgiving, Christmas and Holiday Brunch.

31
PARTY DO-AHEAD
Appetizers, beverages and desserts to make now and serve later.

47
FESTIVE BAKING
Cookies, cakes, pies and breads to help you celebrate the season.

69
CREATE-A-GIFT
Fabulous food gifts and creative package ideas perfect for the holidays.



Bless THE Birds

Trim a tree in your yard with edible decorations to help the birds celebrate the season.

Spread peanut butter on pinecones, roll into birdseed and hang from a tree branch.

Slice oranges and tie slices on branches with brightly colored waterproof ribbon.

Decorate trees with strings of popcorn and cranberries.

(NOT) FOR KIDS ONLY

Keeping the kids entertained during long holiday dinners can be challenging. Here's one solution:

Let the kids have their own party! Set a table just for them, and cover it with white butcher paper (your butcher might donate it to the cause).

After dishes are removed, distribute crayons, bright markers, stickers and stamp pads.

Divide the paper so each child has his or her own "creation station." Then, as the kids are drawing, you can be pouring... a second cup of coffee!

Where's the pickle?

Need a last-minute host or hostess gift? Consider a pickle ornament! In old-world Germany, the pickle ornament was the last ornament that parents hung on the tree on Christmas Eve. In the morning, the first child to find the pickle, received an extra little gift to open.

Gift of Love Many families have started the tradition of drawing a family member's name, then giving that person a special "gift from the heart." Perhaps the gift is doing a dreaded chore around the house, taking a child out on a special outing or serving breakfast in bed. It's a great way to show that giving doesn't always require money—sometimes love is all you need.



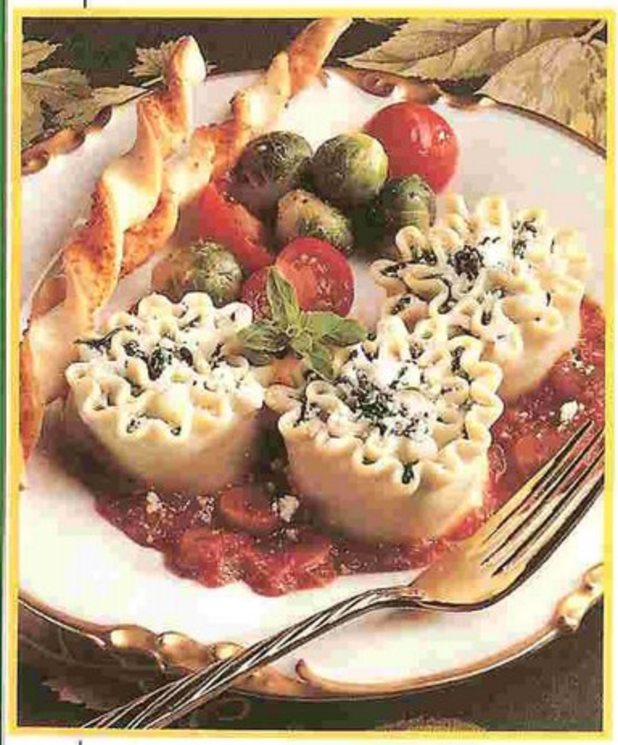
"Untraditional" Tree-Trimming Party

Here's a fun party idea! Invite a group of friends over, and ask everyone to bring something edible to string. (You might suggest colored pasta tubes, toasted oat cereal or miniature marshmallows.) Set out big bowls of popcorn to string and to munch on. Enjoy the evening talking or watching a holiday video while threading the colorful ornamental strands. At the end of the night, take a group photo in front of the decorated tree. Kids of all ages (adults, too) will have fun with this.

Legend of the poinsettia plant

In a small Mexican village, it was the custom to place gifts for the Christ Child in front of the church manger on Christmas Eve. One Christmas, a young boy, having nothing to give, knelt outside in the snow to pray. In the spot where he knelt, legend says, a beautiful plant with scarlet leaves miraculously grew, and the boy presented the plant as his gift.

Magical Meatless Meal



More Americans today than ever before are turning to meatless cooking. Whether this increased interest is for economic, health or other reasons, we're consuming less red meat and eating more complex carbohydrates from foods such as grains, legumes (peas and beans), pasta, rice, cereals, breads, fruits, vegetables, nuts and seeds.

As you may be aware, animal foods contain high levels of saturated fat and cholesterol, the dietary components most often linked to elevated blood cholesterol and coronary heart disease. By eating fewer foods that significantly contribute fat and cholesterol to your diet, you usually eat more complex carbohydrates.

On the other hand, eating enough protein can be a concern for people who refrain from eating animal foods entirely. But most of us who eat a variety of other foods daily get enough protein to meet our needs for growth and maintenance of body tissues.

Elyse Cohen, M.S.



Holiday meals without meat can be magical! Try our star-studded menu featuring Spinach Lasagne Roll-ups, Parmesan Breadsticks and Italian Vegetable Salad. This festive meal provides only 360 calories, 9 grams of fat and 52 milligrams of cholesterol. Serve nonfat frozen yogurt or angel food cake topped with raspberries for another 120 calories without any added fat or guilt.

Italian Vegetable Salad

2 packages (10 ounces each) frozen Brussels sprouts*
¾ cup reduced-calorie Italian dressing
½ pint cherry tomatoes, cut in half
Lettuce leaves

Cook Brussels sprouts as directed on package; drain. Pour dressing over hot Brussels sprouts, turning each until well coated. Cover and refrigerate at least 3 hours.

Add tomatoes to Brussels sprouts; toss.

8 servings.

*1 package (10 ounces) frozen broccoli flowerets and 1 package (10 ounces) frozen cauliflower can be substituted for the 2 packages Brussels sprouts.

Nutrition Information Per Serving
Calories 60; Protein 2 g; Carbohydrate 8 g; Fat 2 g; Cholesterol 2 mg; Sodium 200 mg; Potassium 300 mg

Make a healthful meal that sparkles this holiday season!

Magical Meatless Meal

Spinach Lasagne Roll-ups

12 uncooked lasagne noodles
1 jar (14 ounces) spaghetti sauce
1 can (8 ounces) low-sodium mushroom stems and pieces, undrained
1 container (15 ounces) nonfat ricotta cheese or nonfat cottage cheese (about 2 cups)
1 package (10 ounces) frozen chopped spinach, thawed and squeezed to drain
½ cup shredded reduced-fat mozzarella cheese (2 ounces)
¼ cup grated Parmesan cheese
¼ teaspoon pepper
2 cloves garlic, crushed

Heat oven to 350°. Cook noodles as directed on package–except omit salt; drain. Cover noodles with cold water. Heat spaghetti sauce and mushrooms to boiling. Pour into rectangular baking dish, 11x7x1½ inches.

Mix remaining ingredients. Drain noodles. Spread 3 tablespoons of the cheese mixture to edges of 1 noodle. Roll up noodle; cut roll in half to form 2 roll-ups. Place cut sides down in sauce. Repeat with remaining noodles and cheese mixture. Cover and bake about 30 minutes or until hot and bubbly. Serve with additional grated Parmesan cheese if desired.

8 servings.

Nutrition Information Per Serving
Calories 240; Protein 15 g; Carbohydrate 34 g; Fat 5 g; Cholesterol 40 mg; Sodium 500 mg; Potassium 650 mg

Parmesan Breadsticks

Magical Meatless Meal

2 cups Gold Medal all-purpose flour
¾ cup skim milk
2 tablespoons vegetable oil
2 teaspoons baking powder
1 teaspoon sugar
½ teaspoon salt
¼ cup grated Parmesan cheese
½ teaspoon paprika
1 egg, beaten

Mix all ingredients except cheese, paprika and egg until dough leaves side of bowl. Turn dough onto lightly floured surface; gently roll in flour to coat. Knead lightly 20 to 25 times. Cover and let stand 15 minutes. Mix cheese and paprika; set aside.

Heat oven to 400°. Grease 2 cookie sheets. Divide dough in half. Cover and reserve 1 half of dough. Roll other half of dough into rectangle, 10x8 inches. Brush with half of the egg; sprinkle with half of the cheese mixture. Press cheese mixture lightly into dough. Cut rectangle lengthwise into 12 strips. Gently twist each strip several times; place on 1 of the cookie sheets.

Bake 12 to 15 minutes or until golden brown. Immediately remove from cookie sheet. Cool on wire rack. Repeat with remaining dough, egg and cheese mixture.

2 dozen breadsticks.

Nutrition Information Per Serving
Calories 60; Protein 2 g; Carbohydrate 9 g; Fat 2 g; Cholesterol 10 mg; Sodium 100 mg; Potassium 30 mg

Holiday Feasts

Delight your guests with these *very merry* menus for Thanksgiving, Christmas and Holiday Brunch.



Vegetable Buffet Platter (page 14)

TURKEY TIPS

THAWING

Fast Method: Cover frozen turkey (in its original packaging) with cold water; changing the water frequently. Allow about 30 minutes per pound.

Do-ahead Method: Refrigerate frozen turkey (in its original packaging) on a tray for three or four days.

ROASTING

Place turkey, breast side up, on rack in shallow roasting pan. Brush with melted margarine or butter. Do not cover.

Because proper turkey doneness is critical for food safety, use a meat thermometer to determine doneness. Place it in the thigh muscle so thermometer does not touch bone. Follow timetable (below) for approximate roasting time.

Cover turkey with a tent of aluminum foil when it starts to turn golden. When two-thirds done, cut band or remove skewer holding legs. Cooked turkey is easiest to carve if it stands loosely covered at room temperature for 15 minutes first.

STUFFING

Fill the wishbone area first (fill lightly–stuffing expands as it cooks). Fasten neck skin to back with skewer, and fold wings across the back with the tips touching. Fill body cavity lightly with stuffing. Tuck the drumsticks under the band of skin at the tail (or tie or skewer to tail).

STORAGE

Uncooked Turkey: Refrigerate uncooked, thawed turkey up to two days before roasting. Stuff turkey just before roasting.

Leftovers: Remove stuffing from turkey as soon as possible after serving. Promptly refrigerate turkey meat, stuffing and gravy separately.

Use turkey meat within three days, or freeze up to three weeks. Use stuffing and gravy within two days, and reheat thoroughly before serving.

ROASTING TIMETABLE

READY-TO-COOK WEIGHT	APPROXIMATE ROASTING TIME AT 325°	INTERNAL TEMPERATURE (°F)
WHOLE TURKEY		
6 to 8 pounds	3 to 3½ hours	180°
8 to 12 pounds	3½ to 4½ hours	180°
12 to 16 pounds	4 to 5 hours	180°
16 to 20 pounds	4½ to 5½ hours	180°
20 to 24 pounds	5 to 6½ hours	180°
TURKEY BREAST		
2 to 4 pounds	1½ to 2 hours	170°
3 to 5 pounds	1½ to 2½ hours	170°
5 to 7 pounds	2 to 2½ hours	170°

For unstuffed whole turkeys, decrease roasting time by approximately ½ hour. Allow about 1 pound of turkey (bone-in) per serving.

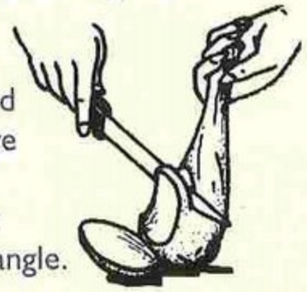
Five easy steps to a perfectly carved turkey.



1. Remove drumstick and thigh by pulling leg away from body and cutting through joint with knife-point. Cut dark meat completely from body by following body contour while slicing with knife.



2. Slice dark meat from drumstick and thigh on separate plate. Cut through connecting joint between drumstick and thigh. Remove meat from drumstick by slicing at an angle.



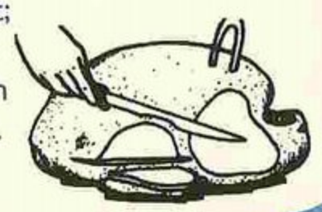
3. Slice thigh by holding firmly on plate with fork and cutting even slices parallel to the bone.



4. Cut into breast, making horizontal cut just above wing and cutting all the way to the bone.



5. Carve breast by slicing downward to horizontal cut. Start each new slice slightly higher up on breast; keep slices thin and even.





Thanksgiving Dinner for Eight

Sparkling Cranberry Punch

Vegetable Buffet Platter

Turkey with Vegetable Stuffing

Scalloped Yams and Sweet Potatoes

Leeks au Gratin

Herb and Pepper Biscuits (page 67)

Praline Pumpkin Pie

For extra holiday sparkle and "stripe," fill ice-cube trays half full of cranberry juice; freeze. Fill to top with pink lemonade; freeze. Float cubes in punch bowl.

Sparkling Cranberry Punch

(pictured on page 13)

1 bottle (32 ounces) cranberry juice cocktail, chilled
1 can (6 ounces) frozen pink lemonade concentrate, thawed
1 bottle (2 liters) ginger ale or 2 bottles (750 ml each) champagne, chilled

Mix cranberry juice cocktail and lemonade concentrate in large punch bowl. Stir in ginger ale. Serve immediately.

12 servings (about 1 cup each).

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	75	Protein	*
Protein, g	0	Vitamin A	*
Carbohydrate, g	19	Vitamin C	24%
Fat, g	0	Thiamin	*
Cholesterol, mg	0	Riboflavin	*
Sodium, mg	10	Niacin	*
Potassium, mg	15	Calcium	*
		Iron	*

Vegetable Buffet Platter

(pictured on page 8)

2 cups diagonally-sliced zucchini (about 1 medium)
2 cups diagonally-sliced carrots (about 4 medium)
2 cups small cauliflowerets (about ½ small head)
2 cups bite-size pieces broccoli flowerets
2 large bell peppers, cut into ¼-inch strips
Kale, if desired
Creamy Buttermilk Dip (below)

Arrange zucchini, carrots, cauliflower, broccoli and pepper strips on serving platter or in basket lined with Kale. Serve with Creamy Buttermilk Dip.

8 servings.

Creamy Buttermilk Dip

¾ cup mayonnaise or salad dressing
½ cup buttermilk
1 tablespoon chopped fresh or 1 teaspoon dried parsley flakes
½ teaspoon instant minced onion
⅛ teaspoon freshly ground pepper
Dash of salt
1 clove garlic, crushed

Shake all ingredients in tightly covered container. Refrigerate at least 2 hours. Shake before serving. 1¼ cups dressing.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	195	Protein	4%
Protein, g	3	Vitamin A	74%
Carbohydrate, g	10	Vitamin C	100%
Fat, g	17	Thiamin	6%
Cholesterol, mg	15	Riboflavin	6%
Sodium, mg	190	Niacin	4%
Potassium, mg	400	Calcium	4%
		Iron	4%

Feast your eyes on this turkey, perfect for the meat lovers and vegetable lovers at your table.

Turkey with Vegetable Stuffing

(pictured on page 12)

2 tablespoons margarine or butter
2 medium stalks celery, sliced (about 1 cup)
1 medium onion, chopped (about ½ cup)
¼ cup chopped fresh parsley
1 tablespoon chopped fresh or 1 teaspoon dried sage leaves
1½ teaspoons chopped fresh or ½ teaspoon dried marjoram leaves
¾ teaspoon chopped fresh or ¼ teaspoon dried tarragon leaves
½ teaspoon salt
7 cups soft bread cubes
2 medium carrots, shredded (about 1½ cups)
1 medium zucchini, shredded (about 1 cup)
1 cup chopped mushrooms (about 4 ounces)
12-pound turkey

Heat oven to 325°. Melt margarine in 10-inch nonstick skillet. Cook celery and onion in margarine, stirring frequently, until onion is tender. Stir in parsley, sage, marjoram, tarragon and salt. Mix bread cubes, carrots, zucchini and mushrooms in large bowl. Add celery mixture; toss.

Fill wishbone area of turkey with stuffing first. Fasten neck skin to back with skewer. Fold wings across back with tips touching. Fill body cavity lightly with stuffing. (Place any remaining stuffing in small ungreased baking dish; cover and refrigerate. Place in oven with turkey the last 30 minutes of roasting.) Tuck drumsticks under band of skin at tail, or tie together with heavy string, then tie to tail.

Place turkey, breast side up, on rack in shallow roasting pan. Insert meat thermometer so tip is in thickest part of inside thigh muscle or thickest part of breast meat and does not touch bone.

Roast uncovered 3½ to 4½ hours or until thermometer reads 180° and juice of turkey is no longer pink when center of thigh is cut. When two-thirds done, cut band of skin or string holding legs. Place a tent of aluminum foil loosely over turkey when it begins to turn golden brown. Let turkey stand 20 minutes before carving. Cover and refrigerate any remaining turkey and stuffing separately.

24 servings.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	245	Protein	78%
Protein, g	35	Vitamin A	16%
Carbohydrate, g	6	Vitamin C	*
Fat, g	9	Thiamin	8%
Cholesterol, mg	100	Riboflavin	14%
Sodium, mg	200	Niacin	46%
Potassium, mg	400	Calcium	4%
		Iron	12%

Scalloped Yams and Sweet Potatoes

(pictured on page 13)

1½ pounds sweet potatoes (about 4 medium), peeled and thinly sliced
1½ pounds yams (about 4 medium), peeled and thinly sliced
2 tablespoons margarine or butter
2 tablespoons all-purpose flour
½ teaspoon salt
¼ teaspoon pepper
2 cups half-and-half
¾ cup packed brown sugar
¼ teaspoon ground nutmeg

Heat oven to 350°. Grease rectangular baking dish, 13x9x2 inches. Place sweet potatoes and yams in dish. Melt margarine in 1½-quart saucepan over medium heat. Stir in flour, salt and pepper. Cook over medium heat, stirring constantly, until mixture is smooth and bubbly; remove from heat. Stir in half-and-half. Heat to boiling, stirring constantly. Boil and stir 1 minute. Pour over sweet potatoes.

Cover and bake 45 minutes. Sprinkle with brown sugar and nutmeg. Bake uncovered about 10 minutes or until top is golden brown.

8 servings.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	305	Protein	6%
Protein, g	4	Vitamin A	100%
Carbohydrate, g	53	Vitamin C	20%
Fat, g	10	Thiamin	8%
Cholesterol, mg	20	Riboflavin	14%
Sodium, mg	210	Niacin	4%
Potassium, mg	710	Calcium	12%
		Iron	6%

Leeks au Gratin

8 medium leeks with tops (about 4 pounds), cut into ½-inch pieces
2 tablespoons margarine or butter
2 tablespoons plus 2 teaspoons Gold Medal® all-purpose flour
½ teaspoon salt
Dash of pepper
1⅓ cups milk
½ cup shredded Gruyère cheese
¼ cup dry bread crumbs

Heat 2 inches water to boiling in 2-quart saucepan. Add leeks. Cover and cook over medium heat about 5 minutes or until crisp-tender; drain.

Heat oven to 325°. Grease shallow 2-quart casserole. Melt margarine in 2-quart saucepan over low heat. Stir in flour, salt and pepper. Cook over low heat, stirring constantly, until margarine is absorbed; remove from heat. Gradually stir in milk. Heat to boiling, stirring constantly for 1 minute. Stir in cheese until melted. Stir in leeks. Pour into casserole. Sprinkle with bread crumbs. Bake uncovered about 25 minutes or until heated through.

8 servings.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	120	Protein	8%
Protein, g	5	Vitamin A	10%
Carbohydrate, g	13	Vitamin C	14%
Fat, g	6	Thiamin	6%
Cholesterol, mg	10	Riboflavin	10%
Sodium, mg	250	Niacin	4%
Potassium, mg	330	Calcium	18%
		Iron	8%

Praline Pumpkin Pie

Pastry for 9-inch One-Crust Pie (page 62)
2 eggs, slightly beaten
½ cup granulated sugar
1 can (16 ounces) pumpkin
1 can (12 ounces) evaporated milk
1 teaspoon ground cinnamon
½ teaspoon salt
½ teaspoon ground ginger
⅛ teaspoon ground cloves
⅓ cup packed brown sugar
⅓ cup chopped pecans
1 tablespoon margarine or butter, softened

Heat oven to 425°. Prepare pastry. Beat remaining ingredients except brown sugar, pecans and margarine. Pour filling into pie plate. Bake 15 minutes.

Reduce oven temperature to 350°. Bake about 35 minutes longer. Mix brown sugar, pecans and margarine; sprinkle over pie. Bake about 10 minutes or until knife inserted in center comes out clean. Refrigerate about 4 hours or until chilled. Serve with whipped cream or ice cream and Divine Caramel Sauce (page 82) if desired. Immediately refrigerate any remaining pie.

8 servings.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	380	Protein	10%
Protein, g	7	Vitamin A	100%
Carbohydrate, g	43	Vitamin C	*
Fat, g	20	Thiamin	14%
Cholesterol, mg	65	Riboflavin	18%
Sodium, mg	280	Niacin	6%
Potassium, mg	330	Calcium	14%
		Iron	12%

HAPPY HOLIDAY HINTS

Easy Centerpieces

- **Artistically display two or three beautifully wrapped small boxes in center of table.**
- **Group candles of all sorts and sizes on a large glass mirror or silver tray.**
- **Display a treasured collection of Santas, reindeer or antique ornaments.**
- **Fill a cornucopia with fruits, nuts and gourds for a bountiful display of seasonal goods.**
- **Fill a shallow glass dish with water and sprigs of fresh pine; add red and white floating candles.**
- **Fill a glass bowl or brandy snifter with pinecones, dried berries or unshelled nuts.**
- **Fill a shallow crystal bowl with inexpensive ball ornaments.**



Christmas Dinner for Twelve

Make-Ahead Raisin Brioche

Apricot-Pistachio Rolled Pork

Christmas Spinach Salad

Festive Asparagus

Red Cabbage with Green Apples

Swedish Hasselback Potatoes

Chocolate-Pecan Bourbon Cake

Make the dough for these festive rolls the night before, then serve them warm for Christmas dinner.

Make-Ahead Raisin Brioche

1 package active dry yeast
3 tablespoons warm water (105° to 115°)
2 teaspoons sugar
3½ cups Gold Medal all-purpose flour
½ cup sugar
1 teaspoon ground cinnamon
½ teaspoon salt
¾ cup (1½ sticks) margarine or butter, cut up*
⅓ cup milk
3 eggs
1½ cups golden raisins
1 egg white, beaten

Mix yeast, water and 2 teaspoons sugar in small bowl; set aside. Place flour, ½ cup sugar, the cinnamon and salt in food processor. Cover and process until mixed. Add margarine. Cover and process until well blended.

Beat milk and 3 eggs into yeast mixture. Slowly add yeast mixture to flour mixture, processing until well blended. Stir raisins into dough. (Dough will be sticky.)

Turn dough onto generously floured surface; gently roll in flour to coat. Knead about 1 minute, adding more flour if necessary, until dough is smooth. Place in greased bowl, turning to coat all sides. Cover tightly and let rise in warm place 40 minutes.

Grease 12 large muffin cups, 3½x1½ inches. Punch dough down. Shape dough by about ¼ cupfuls to make 12 balls. Place each ball in muffin cup. Shape remaining dough by about 1 tablespoonful to make 12 smaller balls. Place small ball on top of each large ball. Cover and refrigerate 8 hours or overnight.

Remove rolls from refrigerator. Let rise in warm place 40 to 45 minutes or until almost double in size. Heat oven to 350°. Brush rolls with beaten egg white. Bake 22 to 26 minutes or until golden brown.

1 dozen brioche.

*Tub margarine is not recommended.

Nutrition Information Per Serving

1 brioche		Percent of U.S. RDA	
Calories	355	Protein	10%
Protein, g	6	Vitamin A	18%
Carbohydrate, g	53	Vitamin C	*
Fat, g	13	Thiamin	22%
Cholesterol, mg	55	Riboflavin	20%
Sodium, mg	250	Niacin	12%
Potassium, mg	250	Calcium	2%
		Iron	14%

This elegant and delicious pork dish slices beautifully and is guaranteed to make a lasting impression.

Apricot-Pistachio Rolled Pork

(pictured on page 18)

4-pound pork boneless top loin roast (single uncut roast)
½ cup chopped dried apricots
½ cup chopped pistachio nuts
2 cloves garlic, finely chopped
¼ teaspoon salt
¼ teaspoon pepper
¼ cup apricot brandy or apricot nectar
Crunchy Topping (right)
¼ cup apricot preserves

To cut pork roast into a large rectangle that can be filled and rolled, cut lengthwise about ½ inch from top of pork to within ½ inch of opposite edge; open flat. Repeat with other side of pork, cutting from the inside edge to the outer edge; open flat to form rectangle.

Sprinkle apricots, nuts, garlic, salt and pepper over pork to within 1 inch of edge. Tightly roll up pork, beginning with short side. Secure with toothpicks or tie with string. Pierce pork all over with metal skewer. Brush entire surface with brandy. Let stand 15 minutes. Brush again with brandy. Cover and refrigerate at least 2 hours.

Heat oven to 325°. Place pork, fat side up, on rack in shallow roasting pan. Insert meat thermometer so tip is in thickest part of pork. Roast uncovered 1½ hours. Prepare Crunchy Topping.

Brush preserves over pork. Sprinkle with topping. Roast uncovered 30 to 60 minutes longer or until meat thermometer reads 160°. Cover and let stand 15 minutes before serving for easier carving.

12 servings.

Crunchy Topping

1 tablespoon margarine or butter
¼ cup coarsely crushed cracker crumbs
2 tablespoons chopped pistachio nuts
¼ teaspoon garlic salt

Melt margarine in 2-quart saucepan over medium heat. Stir in remaining ingredients. Cook and stir 1 minute; cool.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	580	Protein	58%
Protein, g	38	Vitamin A	6%
Carbohydrate, g	12	Vitamin C	*
Fat, g	42	Thiamin	62%
Cholesterol, mg	125	Riboflavin	26%
Sodium, mg	160	Niacin	38%
Potassium, mg	700	Calcium	2%
		Iron	12%

HAPPY HOLIDAY HINTS

Easy Table Decorations

- Weave strands of dimestore pearls through evergreen boughs; add holly for color.
- Place a small, white votive candle in front of each place setting.
- Tuck a piece of holly in napkin rings, or tie napkins with tinsel garland.
- Sprinkle table with brightly colored confetti before arranging dishes.
- Scatter colorful fall leaves in center of table; place a pressed leaf under each water glass.
- Core the top half of red and green apples and use as holiday candleholders.

Take a shortcut by purchasing bagged spinach that has already been washed and dried.

Christmas Spinach Salad ▸

12 cups bite-size pieces spinach
2 cups sliced strawberries
2 cups honeydew melon balls
⅔ cup broken pecans, toasted
⅔ cup julienne strips Gouda or Edam cheese (about 2 ounces)
Ginger-Honey Dressing (below)

Toss all ingredients.

12 servings (about 1½ cups each).

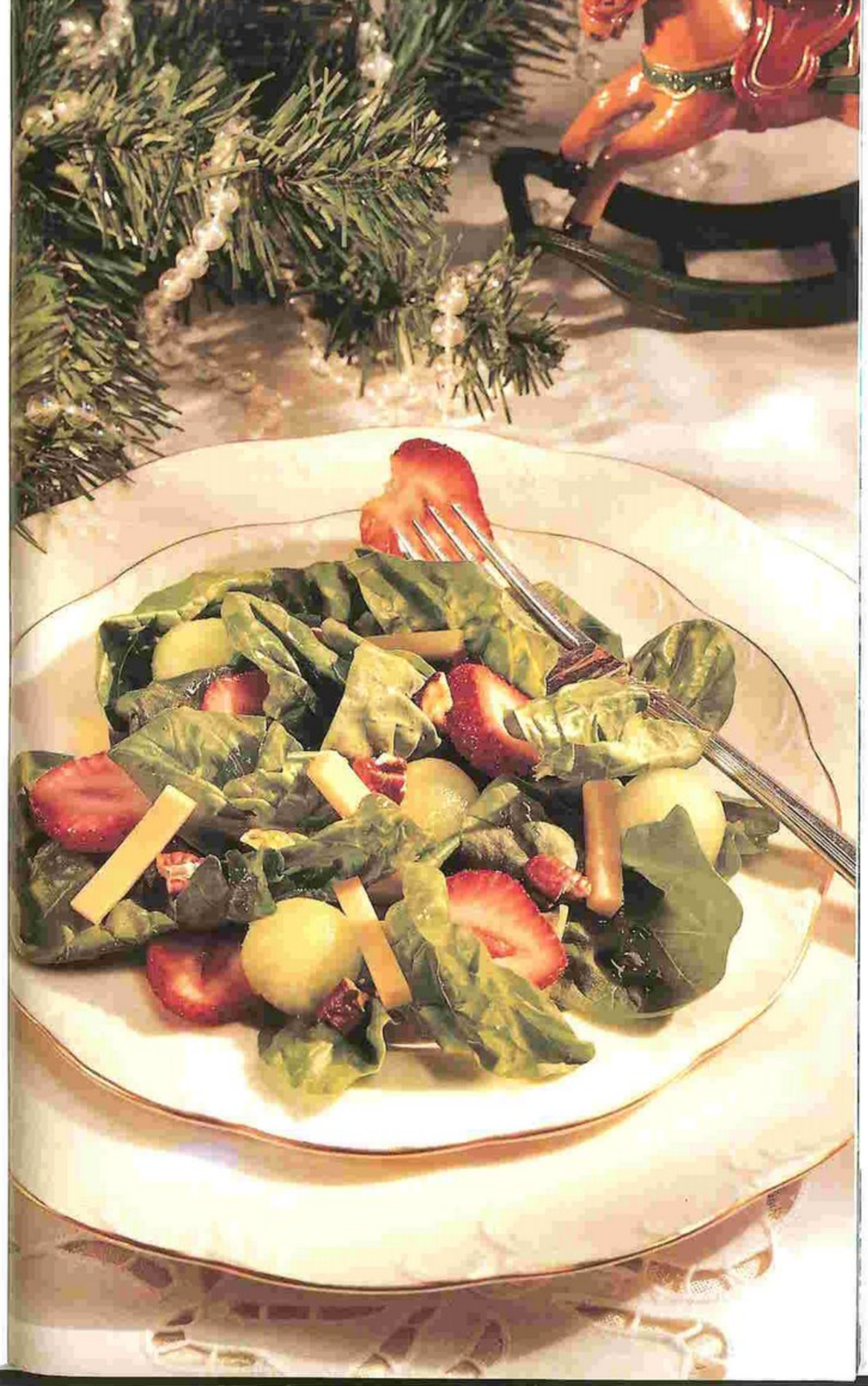
Ginger-Honey Dressing

¼ cup lime juice
¼ cup honey
2 tablespoons vegetable oil
1 teaspoon grated gingerroot or ½ teaspoon ground ginger

Shake all ingredients in tightly covered container.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	140	Protein	6%
Protein, g	3	Vitamin A	48%
Carbohydrate, g	14	Vitamin C	60%
Fat, g	8	Thiamin	8%
Cholesterol, mg	5	Riboflavin	10%
Sodium, mg	95	Niacin	4%
Potassium, mg	480	Calcium	10%
		Iron	10%



If fresh asparagus is not available, substitute 3 packages (10 ounces each) of frozen asparagus and cook according to package directions.

Festive Asparagus

(pictured on page 18)

2 pounds fresh asparagus
1 jar (2 ounces) diced pimiento, drained
3 tablespoons lemon juice
2 tablespoons margarine or butter, melted

Heat 1-inch water to boiling in 10-inch skillet. Place asparagus in pan. Heat to boiling; reduce heat. Boil uncovered 5 minutes. Cover and boil 7 to 10 minutes longer or until crisp tender. Drain asparagus; arrange on dinner plate or serving platter. Sprinkle with pimiento; drizzle with lemon juice and margarine.

12 servings.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	35	Protein	2%
Protein, g	1	Vitamin A	6%
Carbohydrate, g	3	Vitamin C	18%
Fat, g	2	Thiamin	2%
Cholesterol, mg	0	Riboflavin	2%
Sodium, mg	30	Niacin	2%
Potassium, mg	90	Calcium	2%
		Iron	*

Served warm, this dish is a perfect complement for roasts and potatoes. Served cold, it's also a delicious condiment.

Red Cabbage with Green Apples

(pictured on page 18)

2 tablespoons margarine or butter
3 medium Granny Smith apples, peeled and chopped (about 3 cups)
1 medium head red cabbage, sliced (about 8 cups)
2 small onions, chopped (about ¾ cup)
1½ cups hot water
¾ cup cider vinegar
2 tablespoons sugar
2 teaspoons salt

Melt margarine in Dutch oven over medium heat. Cook apples in margarine 5 minutes, stirring occasionally. Stir in remaining ingredients. Heat to boiling; reduce heat. Cover and simmer about 40 minutes, stirring occasionally, until cabbage is tender.

12 servings.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	65	Protein	2%
Protein, g	1	Vitamin A	4%
Carbohydrate, g	13	Vitamin C	20%
Fat, g	2	Thiamin	2%
Cholesterol, mg	0	Riboflavin	2%
Sodium, mg	39	Niacin	*
Potassium, mg	240	Calcium	4%
		Iron	2%

Swedish Hasselback Potatoes

(pictured on page 19)

24 small white potatoes (about 4 pounds)
6 tablespoons margarine or butter, melted
Salt and pepper to taste
½ cup grated Parmesan cheese
¼ cup dry bread crumbs
Paprika

Heat oven to 325°. Grease rectangular baking dish, 13x9x2 inches. Cut potatoes crosswise into ⅛-inch slices, cutting only three-fourths of the way through to bottom. Place cut sides up in dish. Brush with margarine. Sprinkle with salt and pepper.

Bake 1 hour, brushing with margarine once or twice. Mix cheese and bread crumbs; sprinkle over potatoes. Sprinkle with paprika. Bake 20 to 30 minutes or until tender.

12 servings (2 potatoes each).

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	265	Protein	8%
Protein, g	6	Vitamin A	8%
Carbohydrate, g	48	Vitamin C	20%
Fat, g	7	Thiamin	14%
Cholesterol, mg	5	Riboflavin	4%
Sodium, mg	250	Niacin	16%
Potassium, mg	780	Calcium	6%
		Iron	14%

Chocolate-Pecan Bourbon Cake

2 cups Gold Medal all-purpose flour or cake flour
2 cups granulated sugar
½ cup (1 stick) margarine or butter, softened
¾ cup buttermilk
½ cup water
¼ cup bourbon
1 teaspoon baking soda
1 teaspoon vanilla
½ teaspoon salt
½ teaspoon baking powder
2 eggs
2 bars (4 ounces) Nestlé† Toll House† unsweetened baking chocolate, melted and cooled
1 cup chopped pecans

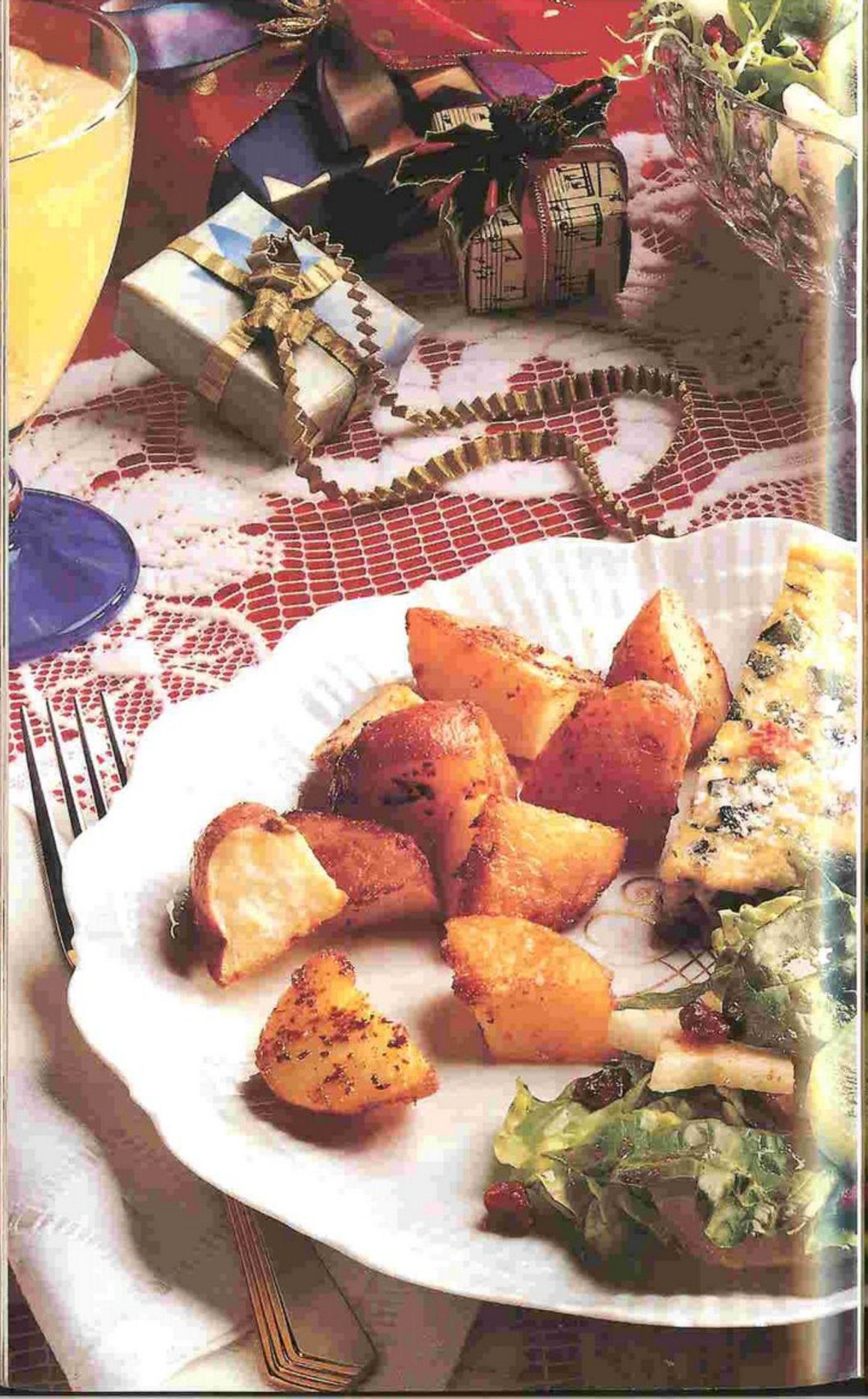
Heat oven to 350°. Grease and flour tube pan, 10x4 inches, or 12-cup bundt cake pan. Beat all ingredients except pecans in large bowl on low speed 30 seconds. Beat on high speed 3 minutes. Stir in pecans. Pour into pan

Bake 55 to 65 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Turn rounded side up; cool. Dust with powdered sugar if desired.

16 servings.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	324	Protein	6%
Protein, g	4	Vitamin A	6%
Carbohydrate, g	41	Vitamin C	*
Fat, g	16	Thiamin	12%
Cholesterol, mg	45	Riboflavin	8%
Sodium, mg	190	Niacin	4%
Potassium, mg	130	Calcium	4%
		Iron	8%



Holiday Brunch for Six

Vegetable Frittata

Roasted Parmesan Potatoes

Twisted Bacon

Heavenly Fruit Salad

Cinnamon Popovers
(page 66)

Vegetable Frittata

(pictured on page 27)

2 tablespoons margarine or butter
1 medium onion, chopped (about ½ cup)
1 clove garlic, finely chopped
1 medium green or red bell pepper, chopped (about 1 cup)
2 small zucchini, chopped
1 small tomato, chopped (about ½ cup)
1 teaspoon chopped fresh or ¼ teaspoon dried rosemary leaves
¼ teaspoon salt
¼ teaspoon pepper
6 eggs, beaten
¼ cup grated Parmesan cheese

Heat oven to 375°. Melt margarine in 10-inch ovenproof skillet over medium-high heat. Cook onion and garlic in margarine 3 minutes, stirring frequently. Stir in bell pepper. Cook over medium heat about 2 minutes, stirring occasionally, until bell pepper is crisp-tender.

Stir in remaining ingredients except eggs and cheese. Cook 4 minutes, stirring occasionally. Stir in eggs; remove from heat. Bake 10 to 12 minutes or until center is set. Sprinkle with cheese.

6 servings.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	145	Protein	12%
Protein, g	8	Vitamin A	16%
Carbohydrate, g	6	Vitamin C	14%
Fat, g	10	Thiamin	4%
Cholesterol, mg	220	Riboflavin	18%
Sodium, mg	260	Niacin	2%
Potassium, mg	260	Calcium	8%
		Iron	6%

Roasted Parmesan Potatoes

(pictured on page 26)

9 medium red potatoes, cut into 1½-inch chunks
¼ cup (½ stick) margarine or butter, melted
3 tablespoons grated Parmesan cheese
½ teaspoon garlic salt
⅛ teaspoon pepper
Mustard Mayonnaise (below)

Heat oven to 375°. Place potatoes in rectangular baking dish, 13x9x2 inches. Mix margarine, cheese, garlic salt and pepper. Pour over potatoes; toss to coat evenly. Bake 55 to 60 minutes, turning once, until golden brown and crisp. Serve with Mustard Mayonnaise.

6 servings.

Mustard Mayonnaise

½ cup mayonnaise or salad dressing
1 teaspoon Dijon mustard
1 clove garlic, finely chopped
Dash of dried dill weed

Mix all ingredients.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	265	Protein	*
Protein, g	5	Vitamin A	10%
Carbohydrate, g	44	Vitamin C	18%
Fat, g	9	Thiamin	*
Cholesterol, mg	2	Riboflavin	*
Sodium, mg	230	Niacin	*
Potassium, mg	0	Calcium	6%
		Iron	12%

Your kids will love this crunchy treat that's easy to make and fun to eat.

Twisted Bacon

12 slices bacon

Heat oven to 400°. Twist each bacon slice tightly. Place on rack in broiler pan, pushing ends onto rack. Bake about 10 minutes, without turning, until brown.

6 servings.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	70	Protein	8%
Protein, g	4	Vitamin A	*
Carbohydrate, g	0	Vitamin C	*
Fat, g	6	Thiamin	6%
Cholesterol, mg	10	Riboflavin	2%
Sodium, mg	200	Niacin	4%
Potassium, mg	60	Calcium	*
		Iron	*

For fun and variety, substitute star fruit for the jicama and pomegranate seeds for the dried cranberries.

Heavenly Fruit Salad

(pictured on page 27)

3 oranges, peeled and sliced
3 kiwifruit, peeled and sliced
½ medium jicama, cut into ¼-inch slices
¼ cup dried cranberries
Orange-Honey Dressing (below)

Cut jicama slices with star-shaped cookie cutter. Mix oranges, kiwifruit and jicama in serving bowl. Toss with Orange-Honey Dressing. Sprinkle with dried cranberries.

6 servings.

Orange-Honey Dressing

¼ cup orange juice
¼ cup honey
½ teaspoon ground cinnamon

Mix all ingredients.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	130	Protein	2%
Protein, g	2	Vitamin A	2%
Carbohydrate, g	33	Vitamin C	100%
Fat, g	0	Thiamin	6%
Cholesterol, mg	0	Riboflavin	4%
Sodium, mg	5	Niacin	2%
Potassium, mg	380	Calcium	4%
		Iron	4%

Party Do-Ahead

Merriment in the making, these drinks, appetizers and desserts can be made days, weeks or months ahead!



Cranberry-Orange Slush Cocktail (page 36), Guacamole (page 34), Holiday Mexican Meatballs (page 34), Salsa Verde (page 87)

Dress up these festive cheese trees with a "tree skirt" using kale or Bibb lettuce.

Appetizer Cheese Trees

(pictured on cover)

3 packages (8 ounces each) cream cheese, softened
4 cups shredded Cheddar cheese (16 ounces)
2 tablespoons pesto
1 tablespoon grated onion
¼ teaspoon ground mustard
2 or 3 drops red pepper sauce

Have ready at serving time:
¼ cup finely chopped parsley or cilantro
¼ cup pine nuts or sliced almonds
2 tablespoons chopped red bell pepper
Assorted crackers, if desired

Mix cream cheese and Cheddar cheese; divide in half. Mix pesto into 1 half; mix onion, mustard and pepper sauce into other half. Cover each half and refrigerate about 4 hours or until firm enough to shape.

Place cheese mixtures on cookie sheet. Shape each half into cone shape to resemble Christmas tree. Wrap each tree, label and freeze. *Store up to 1 month.*

• 12 hours before serving, remove trees from freezer. Thaw in wrapper in refrigerator. Just before serving, roll trees in parsley, pressing parsley evenly onto trees. Press pine nuts onto trees in string form for garland. Press bell pepper pieces onto trees for ornaments. Top each tree with star shape cut from lemon peel if desired. Serve with assorted crackers.

Snowman Cheese Ball: Omit parsley, pine nuts and bell pepper. Mix cream cheese and Cheddar cheese; divide into 3 equal parts. Combine 2 parts to equal two-thirds of mixture; mix in pesto. Mix onion, mustard and pepper sauce into remaining one-third mixture. Refrigerate as directed. Shape each cheese mixture into ball; roll in ⅓ cup finely chopped blanched almonds. Wrap each ball, label and freeze. *Store up to 1 month.*

• 12 hours before serving, remove balls from freezer. Thaw in wrappers in refrigerator. Arrange balls on serving plate with smaller ball on top for head of snowman; flatten slightly. Insert pretzel sticks for arms. Decorate as desired with capers, sliced olives, chopped bell peppers, etc.

2 cheese trees or 1 cheese snowman.

Nutrition Information Per Serving

1 tablespoon		Percent of U.S. RDA	
Calories	40	Protein	2%
Protein, g	1	Vitamin A	2%
Carbohydrate, g	0	Vitamin C	*
Fat, g	4	Thiamin	*
Cholesterol, mg	10	Riboflavin	2%
Sodium, mg	45	Niacin	*
Potassium, mg	15	Calcium	2%
		Iron	*

Yum!..Turn these cream puffs into a luscious holiday dessert. Fill puffs with Mocha Filling (page 44), then drizzle with chocolate syrup.

Miniature Ham Puffs

Cream Puff Dough (below)

Have ready at serving time:
3 cans (4¼ ounces each) deviled ham
1 tablespoon prepared horseradish
1 tablespoon finely chopped onion
¾ teaspoon pepper
⅓ cup sour cream

Prepare Cream Puff Dough. Wrap, label and freeze. *Store up to 1 month.*

• Up to 24 hours before serving, mix deviled ham, horseradish, onion, pepper and sour cream until well blended. Cover and refrigerate until about 45 minutes before serving. Unwrap puffs and thaw at room temperature about 30 minutes. Cut off tops of puffs with sharp knife; remove any filaments of soft dough. Fill each puff with 1 rounded teaspoonful ham mixture. Replace tops of puffs.

Cream Puff Dough

1 cup water
½ cup (1 stick) margarine or butter
1 cup Gold Medal all-purpose flour
4 eggs

Heat oven to 400°. Heat water and margarine to rolling boil in 3-quart saucepan. Stir in flour. Stir vigorously over low heat about 1 minute or until mixture forms a ball; remove from heat. Beat in eggs, all at once, until smooth and glossy.

Drop dough by slightly rounded teaspoonfuls onto ungreased cookie sheet. Bake about 25 minutes or until puffed, golden brown and dry. Cool completely on wire rack.

5 to 6 dozen puffs.

Nutrition Information Per Serving

1 puff		Percent of U.S. RDA	
Calories	40	Protein	2%
Protein, g	2	Vitamin A	2%
Carbohydrate, g	2	Vitamin C	2%
Fat, g	3	Thiamin	4%
Cholesterol, mg	20	Riboflavin	2%
Sodium, mg	115	Niacin	2%
Potassium, mg	35	Calcium	*
		Iron	*

HAPPY HOLIDAY HINTS

Last-Minute Appetizers

- **Wrap small slices of honeydew melon with thinly sliced smoked turkey.**
- **Simmer mushrooms in Italian dressing; serve warm with toothpicks.**
- **Heat a round of Brie cheese; top with ¼ cup whole berry cranberry sauce.**
- **Drizzle sliced jicama with fresh lime juice; sprinkle with salt and chili powder.**
- **Arrange slices of fresh mozzarella cheese and ripe tomatoes in a circular pattern; sprinkle with chopped fresh basil leaves and olive oil.**

Serve this dip with fat-free tortilla chips to reduce the fat, but not the enjoyment!

Guacamole

(pictured on page 31)

2 ripe avocados, peeled and pitted
1 medium onion, finely chopped (about ½ cup)
1 or 2 small green chilies, finely chopped
1 tablespoon lemon juice
1 teaspoon salt
½ teaspoon coarsely ground pepper
½ teaspoon powdered fruit protector

Have ready at serving time:
1 medium tomato, peeled and finely chopped (about ¾ cup)

Mash avocados in medium bowl. Stir in remaining ingredients except tomato; beat until creamy. Spoon into 1-pint freezer container. Cover, label and freeze. *Store up to 1 month.*

• 3 hours before serving, remove guacamole from freezer. Thaw covered at room temperature. Just before serving, stir in tomato.

About 2 cups dip.

Nutrition Information Per Serving

1 tablespoon		Percent of U.S. RDA	
Calories	20	Protein	*
Protein, g	0	Vitamin A	2%
Carbohydrate, g	1	Vitamin C	*
Fat, g	2	Thiamin	*
Cholesterol, mg	0	Riboflavin	*
Sodium, mg	70	Niacin	*
Potassium, mg	75	Calcium	*
		Iron	*

Holiday Mexican Meatballs

(pictured on page 31)

2 jalapeño chilies
1 pound ground beef
½ cup dry bread crumbs
¼ cup shredded Monterey Jack cheese
¼ cup milk
1 teaspoon salt
¼ teaspoon pepper
1 egg
¼ cup finely chopped onion
Salsa Verde (page 87) or 2 cups tomato salsa

Heat oven to 400°. Remove stems, seeds and membranes from chilies; chop chilies. Mix chilies and remaining ingredients except Salsa Verde. Shape mixture into 1-inch balls. Place in ungreased rectangular pan, 13x9x2 inches. Bake uncovered 15 to 20 minutes or until brown. Cool slightly.

Place meatballs in 2-quart freezer container. Pour Salsa Verde over meatballs. Cover, label and freeze. *Store up to 2 months.*

• 24 hours before serving, remove meatballs from freezer. Thaw in refrigerator. Heat meatballs in 2-quart saucepan, stirring occasionally, until hot. Serve in chafing dish.

3 dozen meatballs.

Nutrition Information Per Serving

1 meatball		Percent of U.S. RDA	
Calories	40	Protein	4%
Protein, g	3	Vitamin A	4%
Carbohydrate, g	3	Vitamin C	*
Fat, g	2	Thiamin	*
Cholesterol, mg	15	Riboflavin	2%
Sodium, mg	220	Niacin	2%
Potassium, mg	80	Calcium	2%
		Iron	2%



For holiday gift giving, wrap these nuts in decorative tins, boxes or cellophane bags.

▲ Hot and Spicy Peanuts

2 teaspoons vegetable oil
2 cloves garlic, crushed
2 cups unsalted dry-roasted peanuts
2 teaspoons chili powder
½ teaspoon salt

Heat oil in 8-inch skillet over medium heat. Cook garlic in oil, stirring occasionally, until garlic is golden brown; remove garlic and discard. Stir peanuts and chili powder into skillet. Cook over medium heat about 2 minutes, stirring occasionally, until peanuts are warm; drain. Sprinkle with salt. Cool completely. Store in tightly covered container at room temperature. *Store up to 1 month.*

2 cups peanuts.

Nutrition Information Per Serving

1/4 cup		Percent of U.S. RDA	
Calories	240	Protein	14%
Protein, g	9	Vitamin A	2%
Carbohydrate, g	8	Vitamin C	*
Fat, g	19	Thiamin	6%
Cholesterol, mg	0	Riboflavin	2%
Sodium, mg	140	Niacin	26%
Potassium, mg	260	Calcium	4%
		Iron	4%

Cranberry-Orange Slush Cocktail

(pictured on page 30)

1 can (12 ounces) frozen orange juice concentrate, thawed
1 can (12 ounces) frozen cranberry juice concentrate, thawed
2 cups brandy
1 bottle (32 ounces) cranberry juice cocktail

Have ready at serving time:
2 bottles (1 liter each) lemon-lime carbonated beverage or sparkling water

Mix all ingredients except carbonated beverage in nonmetal container. Divide evenly among three 1-quart freezer containers. Cover, label and freeze. *Store up to 2 months.*

• For each serving, mix equal amounts of slush mixture and carbonated beverage in glass.

30 servings (about ⅔ cup each).

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	85	Protein	*
Protein, g	0	Vitamin A	*
Carbohydrate, g	13	Vitamin C	30%
Fat, g	0	Thiamin	4%
Cholesterol, mg	0	Riboflavin	*
Sodium, mg	5	Niacin	*
Potassium, mg	160	Calcium	*
		Iron	*

This makes a great host or hostess gift. Pour cordial into an interestingly shaped jar or decorative bottle, label and tie with fancy ribbon.

Cranberry Cordial

1 package (12 ounces) cranberries (3 cups), chopped
4 cups sugar
1 quart vodka

Mix all ingredients in 2-quart jar. Cover tightly and let stand at room temperature 2 weeks, stirring mixture or inverting jar every day. Strain cordial; pour into clean, dry bottles and seal. Store at room temperature. *Store up to 6 months.*

• Serve well chilled or over cracked ice.

About 5 cups cordial.

Nutrition Information Per Serving

1 ounce		Percent of U.S. RDA	
Calories	132	Protein	*
Protein, g	0	Vitamin A	*
Carbohydrate, g	20	Vitamin C	2%
Fat, g	0	Thiamin	*
Cholesterol, mg	0	Riboflavin	*
Sodium, mg	0	Niacin	*
Potassium, mg	4	Calcium	*
		Iron	*

Orange Cappuccino Mix

½ cup powdered nondairy creamer
½ cup sugar
¼ cup instant coffee (dry)
1 teaspoon dried orange peel
¼ teaspoon ground cinnamon

Have ready at serving time for each serving:
⅔ cup boiling water

Place all ingredients except water in blender or food processor. Cover and blend on high speed 30 seconds, stopping blender after 15 seconds to stir, or process 5 to 10 seconds, until well mixed. Store in tightly covered container at room temperature. *Store up to 6 months.*

• For each serving, place 2 teaspoons mix in cup or mug and stir in boiling water. For 6 servings, place ¼ cup mix in heatproof container and add 4 cups boiling water.

About 1 cup mix (24 servings).

Dessert Orange Cappuccino: Stir 1 tablespoon orange-flavored liqueur into each serving and top with whipped cream.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	35	Protein	*
Protein, g	0	Vitamin A	*
Carbohydrate, g	6	Vitamin C	*
Fat, g	1	Thiamin	*
Cholesterol, mg	0	Riboflavin	*
Sodium, mg	5	Niacin	*
Potassium, mg	30	Calcium	*
		Iron	*

HAPPY HOLIDAY HINTS

Festive Beverage Additions

• Garnish holiday drinks with a slice of star fruit on the rim of each glass.

• Place kiwifruit and strawberry slices in champagne glasses before filling.

• Place mint leaves and cranberries in water before freezing in ice-cube trays.

• Cut orange peel into star shapes using tiny cookie cutters; freeze in ice ring.

• Add a butter mint to hot cocoa or a lemon drop to hot tea, for extra flavor.

• Serve hot tea or coffee with cinnamon sticks or thin slices of vanilla bean.



This beverage is great because you can prepare it as you need it. It's a soothing warm drink without the rum, too.

◂ Hot Buttered Rum

1 cup (2 sticks) margarine or butter, softened
1 cup plus 2 tablespoons packed brown sugar
1 cup whipping (heavy) cream
2 cups powdered sugar
¼ teaspoon ground nutmeg
⅛ teaspoon ground cinnamon
⅛ teaspoon ground cloves

Have ready at serving time for each serving:

1 ounce rum (2 tablespoons)
½ cup boiling water
Ground nutmeg

Beat margarine and brown sugar in medium bowl on medium speed about 5 minutes or until fluffy. Beat in whipping cream and powdered sugar alternately on low speed until smooth. Stir in nutmeg, cinnamon and cloves. Spoon into 1-quart freezer container. Cover, label and freeze. *Store up to 3 months.*

• For each serving, place rum and 2 tablespoons batter in mug. Stir in boiling water. Sprinkle with nutmeg.

About 3 cups batter (24 servings).

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	240	Protein	*
Protein, g	0	Vitamin A	14%
Carbohydrate, g	20	Vitamin C	*
Fat, g	11	Thiamin	*
Cholesterol, mg	15	Riboflavin	*
Sodium, mg	95	Niacin	*
Potassium, mg	50	Calcium	2%
		Iron	*

Serve this tasty beverage in pretty glass mugs with fresh pineapple or orange slices and cinnamon sticks.

◂ Mulled Wine

1 cup packed brown sugar
2 cups pineapple juice
1 cup water
½ cup orange juice
½ teaspoon salt
Peel of 2 oranges, cut into ¼-inch strips
6 whole cloves
3 whole allspice
1 four-inch stick cinnamon
1 bottle (750 ml) dry red wine

Heat all ingredients except wine to boiling in Dutch oven, stirring occasionally; reduce heat. Simmer uncovered 15 minutes. Remove spices and orange peel. Stir in wine; cool. Cover and refrigerate. ***Store up to 1 week.***

• Just before serving, heat in Dutch oven just until hot (do not boil). Serve hot in mugs or heatproof glasses.

10 servings (about ¾ cup each).

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	175	Protein	*
Protein, g	0	Vitamin A	*
Carbohydrate, g	31	Vitamin C	*
Fat, g	0	Thiamin	2%
Cholesterol, mg	0	Riboflavin	2%
Sodium, mg	120	Niacin	*
Potassium, mg	240	Calcium	2%
		Iron	4%

Serve this pie with a candy cane on each plate! To maximize volume, refrigerate the beater and bowl you'll use for whipping the cream while the marshmallow mixture is chilling.

Pink Peppermint Pie

Graham Cracker Crust (right)
24 large marshmallows
½ cup milk
1 teaspoon vanilla
⅛ teaspoon salt
6 drops peppermint extract
6 drops red food color
1 cup whipping (heavy) cream
2 tablespoons crushed hard peppermint candy

Prepare Graham Cracker Crust (see Note). Heat marshmallows and milk in 3-quart saucepan over low heat, stirring constantly, just until marshmallows are melted; remove from heat. Stir in vanilla, salt, peppermint extract and food color. Refrigerate uncovered, stirring occasionally, until mixture mounds slightly when dropped from a spoon.

Beat whipping cream in chilled large bowl until stiff. Fold marshmallow mixture into whipped cream. Spread in baked crust. (To serve same day, refrigerate at least 8 hours until set.) Freeze uncovered about 3 hours or until completely frozen. Wrap, label and return to freezer. *Store up to 2 months.*

• 30 minutes before serving, remove pie from freezer. (If pie was removed from pie plate for freezing, unwrap pie and place in pie plate; cover.) Thaw in wrapper at room temperature. Just before serving, sprinkle with crushed candy.

Graham Cracker Crust
1½ cups graham cracker crumbs (about 20 squares)
⅓ cup margarine or butter, melted
3 tablespoons sugar

Heat oven to 350°. Mix all ingredients. Press mixture firmly and evenly against bottom and side of pie plate, 9x1¼ inches. Bake 10 minutes.

Note: If you prefer to remove pie from pie plate for storage, line pie plate with aluminum foil circle cut 3 inches larger than inverted pie plate before making crust. After freezing pie 3 hours, remove pie from pie plate, using foil to gently lift. Wrap, label and return to freezer.

8 servings.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	365	Protein	4%
Protein, g	2	Vitamin A	20%
Carbohydrate, g	42	Vitamin C	*
Fat, g	21	Thiamin	4%
Cholesterol, mg	40	Riboflavin	6%
Sodium, mg	250	Niacin	2%
Potassium, mg	80	Calcium	4%
		Iron	2%

For a glistening top crust, brush crust lightly with water and sprinkle with sugar before baking.

Cranberry-Apple Pie

Pastry for 9-inch Two-Crust Pie (page 62)
1¾ cups sugar
¼ cup Gold Medal all-purpose flour
3 cups sliced peeled tart apples (about 3 medium)
2 cups fresh or frozen (thawed) cranberries
2 tablespoons margarine or butter

Heat oven to 425°. Prepare pastry for two-crust pie (see Note). Mix sugar and flour. Alternate layers of apples, cranberries and sugar mixture in pastry-lined pie plate, beginning and ending with apples. Dot each pie with margarine. Cover with top crust that has slits cut in it; seal and flute. Cover edge of pie with 2- to 3-inch strip of aluminum foil to prevent excessive browning; remove foil during last 15 minutes of baking. Bake 40 to 50 minutes or until crust is brown. (Pie can be served immediately.)

Cool pie about 2 hours or until barely warm. Freeze uncovered at least 3 hours until completely frozen. Wrap, label and return to freezer. *Store up to 6 months.*

• 1 hour 40 minutes before serving, remove pie from freezer and unwrap. (If pie was removed from pie plate for freezing, unwrap pie and place in pie plate.) Thaw at room temperature 1 hour. Move oven rack to lowest position. Heat in 375° oven 35 to 40 minutes.

Note: If you prefer to remove pie from pie plate for storage, line pie plate with aluminum foil circle cut 3 inches larger than inverted pie plate before adding pastry. After freezing pie at least 3 hours, remove from pie plate, using foil to gently lift. Wrap, label and return to freezer.

8 servings.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	545	Protein	6%
Protein, g	4	Vitamin A	4%
Carbohydrate, g	80	Vitamin C	*
Fat, g	23	Thiamin	18%
Cholesterol, mg	0	Riboflavin	10%
Sodium, mg	300	Niacin	10%
Potassium, mg	105	Calcium	*
		Iron	10%

Leftover crystallized ginger? Drop a small piece of it into your teacup for a delightful Christmas cup of tea.

Triple Ginger Pound Cake ▸

2¾ cups sugar
1¼ cups (2½ sticks) margarine or butter, softened
1 tablespoon grated gingerroot
1 teaspoon vanilla
5 eggs
3 cups Gold Medal all-purpose flour
2 teaspoons ground ginger
1 teaspoon baking powder
¼ teaspoon salt
1 cup milk or evaporated milk
½ cup finely chopped crystallized ginger

Have ready at serving time:
Pineapple Cream (right)

Heat oven to 350°. Grease and flour 12-cup bundt cake pan, tube pan, 10x4 inches, or 2 loaf pans, 9x5x3 inches. Beat sugar, margarine, gingerroot, vanilla and eggs in large bowl on low speed 30 seconds, scraping bowl constantly. Beat on high speed 5 minutes, scraping bowl occasionally. Mix flour, ground ginger, baking powder and salt. Beat into sugar mixture alternately with milk on low speed. Fold in crystallized ginger until evenly mixed. Spread in pan(s).

Bake bundt or tube pan 1 hour 10 minutes to 1 hour 20 minutes, loaf pans 1 hour to 1 hour 10 minutes or until toothpick inserted in center comes out clean. Cool 20 minutes; remove from pan(s). Cool completely on wire rack. Wrap, label and freeze. *Store up to 4 months.*

• 3 hours before serving, remove cake from freezer and unwrap. Thaw at room temperature. Serve with Pineapple Cream.

Pineapple Cream

2 cups whipping (heavy) cream
2 tablespoons powdered sugar
1 can (20 ounces) crushed pineapple, well drained

Beat whipping cream and powdered sugar in chilled large bowl on high speed until stiff. Fold in pineapple.

20 servings.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	315	Protein	6%
Protein, g	4	Vitamin A	8%
Carbohydrate, g	55	Vitamin C	2%
Fat, g	9	Thiamin	12%
Cholesterol, mg	80	Riboflavin	12%
Sodium, mg	80	Niacin	6%
Potassium, mg	130	Calcium	6%
		Iron	6%



Coconut Snowballs

2 cups flaked coconut
1 half-gallon ice cream (any flavor)

Line 12 medium muffin cups, 2½x1¼ inches, with paper or foil baking cups. Spread coconut in shallow pan or on plate. Scoop ice cream into 12 balls. Roll each in coconut, using 2 forks. Place balls in muffin cups. Freeze uncovered at least 3 hours until firm. Wrap, label and return to freezer. *Store up to 2 weeks.*

• Serve frozen in paper baking cups.

Tinted Coconut Snowballs: Shake coconut and 4 drops red or green food color in tightly covered container until coconut is evenly tinted.

12 servings.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	250	Protein	8%
Protein, g	3	Vitamin A	8%
Carbohydrate, g	28	Vitamin C	*
Fat, g	14	Thiamin	2%
Cholesterol, mg	35	Riboflavin	12%
Sodium, mg	100	Niacin	*
Potassium, mg	230	Calcium	10%
		Iron	2%

For ease in cutting this torte, dip your knife into hot water and wipe it after cutting each slice.

Frozen Meringue Torte

4 egg whites
½ teaspoon cream of tartar
1 cup sugar
Mocha Filling (right)

Heat oven to 275°. Cover 2 cookie sheets with cooking parchment paper or heavy brown paper. Beat egg whites and cream of tartar in large bowl on high speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat.

Divide meringue into 3 parts. Place 1 part on 1 cookie sheet; shape into 6-inch circle. Place remaining 2 parts on second cookie sheet; shape each part into 6-inch circle. Bake 45 minutes. Turn off oven; leave meringues in oven with door closed 1 hour. Remove from oven; finish cooling meringues away from draft.

Stack meringues, carefully spreading one-third of Mocha Filling (about 1⅓ cups) between layers. Frost top of torte with remaining one-third filling. Decorate with shaved chocolate if desired. Freeze uncovered at least 3 hours or until filling on top is firm. Wrap, label and return to freezer. *Store up to 1 month.*

• Serve frozen.

Mocha Filling

¼ cup sugar
2 cups whipping (heavy) cream
3 tablespoons Nestlé Toll House baking cocoa
2 tablespoons instant coffee (dry), crushed

Beat all ingredients in chilled small bowl just until stiff.

6 servings.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	480	Protein	6%
Protein, g	4	Vitamin A	24%
Carbohydrate, g	49	Vitamin C	*
Fat, g	30	Thiamin	*
Cholesterol, mg	110	Riboflavin	12%
Sodium, mg	95	Niacin	2%
Potassium, mg	160	Calcium	6%
		Iron	*

Frosty Pumpkin Squares

1¼ cups graham cracker crumbs (about 16 squares)
¼ cup (½ stick) margarine or butter, melted
1 cup mashed cooked pumpkin
½ cup packed brown sugar
½ teaspoon salt
½ teaspoon ground cinnamon
½ teaspoon ground ginger
¼ teaspoon ground nutmeg
1 quart vanilla ice cream, softened

Mix cracker crumbs and margarine; reserve 2 to 3 tablespoons crumb mixture. Press remaining crumb mixture firmly and evenly in bottom of ungreased square pan, 8x8x2 or 9x9x2 inches.

Beat remaining ingredients except ice cream in large bowl until well blended. Stir in ice cream. Spread in pan. Sprinkle reserved crumb mixture over top. Freeze uncovered at least 4 hours or until top of pumpkin mixture is firm. Wrap, label and return to freezer. *Store up to 1 month.*

• 10 to 15 minutes before serving, remove from freezer and let stand at room temperature to make cutting easier.

9 servings.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	280	Protein	6%
Protein, g	3	Vitamin A	72%
Carbohydrate, g	38	Vitamin C	*
Fat, g	13	Thiamin	4%
Cholesterol, mg	25	Riboflavin	10%
Sodium, mg	300	Niacin	2%
Potassium, mg	250	Calcium	10%
		Iron	6%

Deluxe Christmas Fudge

1½ packages (12-ounce size) Nestlé Toll House semi-sweet chocolate morsels (3 cups)
2 cups miniature marshmallows or 16 large marshmallows, cut in half
1 can (14 ounces) sweetened condensed milk
1 teaspoon vanilla
1 cup pistachio nuts or chopped nuts
½ cup chopped candied cherries

Line square pan, 9x9x2 inches, with aluminum foil; butter foil. Place chocolate morsels, marshmallows and milk in 8-cup microwavable measure. Microwave uncovered on High 3 to 5 minutes, stirring every minute, until marshmallows and morsels are melted and can be stirred smooth. Stir in vanilla, nuts and cherries.

Immediately pour into pan. Refrigerate uncovered about 2 hours or until firm. Cut into 1-inch squares. Wrap, label and freeze. *Store up to 1 month.*

• 2 hours before serving, remove from freezer and unwrap. Thaw at room temperature.

About 6 dozen candies.

Nutrition Information Per Serving

1-inch square		Percent of U.S. RDA	
Calories	70	Protein	2%
Protein, g	1	Vitamin A	*
Carbohydrate, g	10	Vitamin C	*
Fat, g	3	Thiamin	2%
Cholesterol, mg	5	Riboflavin	2%
Sodium, mg	10	Niacin	*
Potassium, mg	70	Calcium	2%
		Iron	2%

Festive Baking

Celebrate the season with heavenly cookies and glorious baked goods waiting to star at your holiday table!

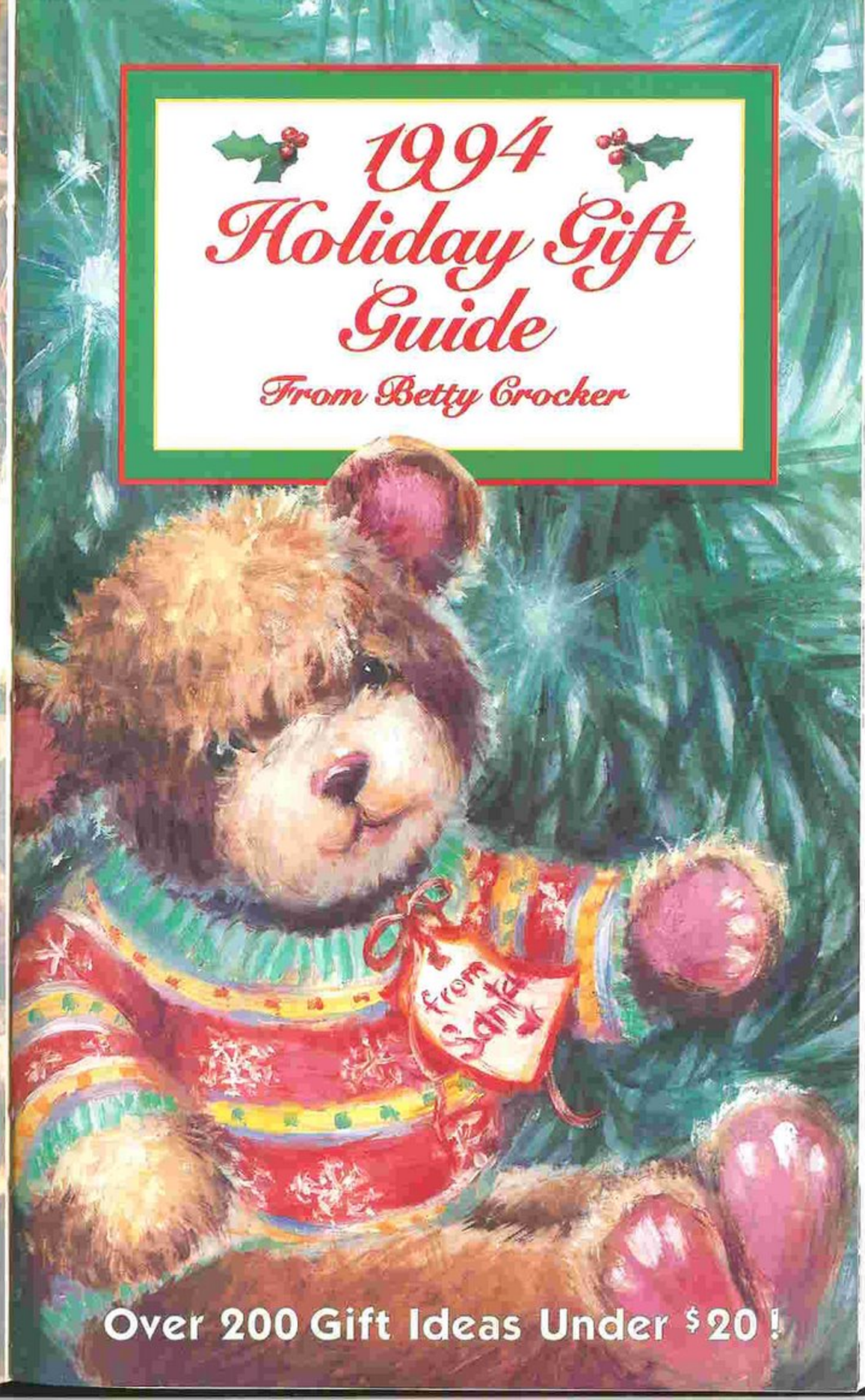
Eggnog-Poppy Seed Bread (page 64),
Candy Cane Cookies (page 54), Acorn Cookies (page 54)



Gingersnaps (page 49), and
Pistachio-Chocolate Checkers (page 50)

1994 Holiday Gift Guide

From Betty Crocker



Over 200 Gift Ideas Under $20!

Retiree	Romanticist	T.V. Watcher	Tea Drinker
Christmas cactus or poinsettia	Red rose tied with holly	Gourmet popcorn	Ice tea spoons
Greeting card organizer	Bubble bath	Personalized popcorn bowl	Fancy teapot
Gift certificate to bookstore, movie theater or restaurant	Massage lotion	TV trays	Quilted tea cozy
Gift certificate for long distance phone calls	Floating candles	Insulated beer mugs	Whistling teakettle
Bird feeder	Champagne glasses	Slippers	Serving tray
Household inventory book	Picture collage	Oversize pillows	Homemade jam
Photo album	Poetry book	Certificate for video rental	Scone mix
Exercise video	Romantic cassette tape or CD	Video tape holder	Shortbread cookies
	Perfume or aftershave	Flannel pajamas	Sun tea jar
	Dimmer switch		Tea infuser and assorted teas

Teenager	Traveler	Vegetarian	Walker
Beach towel	Travel alarm clock	Vitamins	Cushioned insoles
Cosmetic case filled with hair accessories	Travel iron	Food co-op membership	Pedometer
Subscription to a teen magazine	Inflatable hangers	Canvas shopping bag	Magazine on walking
Overnight bag	Neck pillow	Vegetable steamer	Fancy shoelaces
Popular tape or CD	Roll-up padded jewelry case	Salad spinner	Tape of walking music
Tickets to a movie theater	Passport wallet	Vegetarian cookbook	Reflective vest
Certificate for video rental	Travel journal	Assorted jams and nut butters	Hand or ankle weights
Scrapbook	Stationery	Indoor herb garden	Digital watch
Diary or journal	Books on tape	Winter Bean Soup Mix (page 79)	Mace or red pepper spray
	Subscription to travel magazine		Rain poncho

© 1994 General Mills, Inc.

For all you ginger lovers, add a teaspoon of grated fresh gingerroot to the cookie batter before baking.

◂ Gingersnaps

(pictured on page 48)

1 cup packed brown sugar
¾ cup shortening
¼ cup molasses
1 egg
2¼ cups Gold Medal all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
½ teaspoon ground cloves
¼ teaspoon salt
Granulated sugar

Mix brown sugar, shortening, molasses and egg in large bowl. Stir in remaining ingredients except granulated sugar. Cover and refrigerate at least 1 hour.

Heat oven to 375°. Lightly grease cookie sheet. Shape dough by rounded teaspoonfuls into balls; dip tops into granulated sugar. Place balls, sugared sides up, about 3 inches apart on cookie sheet. Bake 9 to 12 minutes or just until set. Remove from cookie sheet. Cool on wire rack.

About 4 dozen cookies.

Snow-capped Gingersnaps: Line cookie sheet with waxed paper. Place 1 box (6 ounces) Nestlé Toll House Premier white baking bars, broken up, and 1 tablespoon shortening in microwavable bowl. Microwave uncovered on Medium-high (70%) 1½ to 2 minutes, stirring every 15 seconds, until smooth. Dip half of each cooled cookie into melted mixture. Place on waxed paper; let stand until coating is set.

Double-dipped Gingersnaps: Prepare Snow-capped Gingersnaps as directed. After white coating is set, dip half of each cookie into melted chocolate-flavored candy coating so chocolate covers half of white coating. Place on waxed paper; let stand until chocolate is set.

Drizzled Gingersnaps: Line cookie sheet with waxed paper. Heat ½ cup Nestlé Toll House semi-sweet chocolate morsels or Premier white morsels and 1 teaspoon shortening until melted. Drizzle over cookies.

Nutrition Information Per Serving

1 cookie		Percent of U.S. RDA	
Calories	75	Protein	*
Protein, g	1	Vitamin A	*
Carbohydrate, g	11	Vitamin C	*
Fat, g	3	Thiamin	2%
Cholesterol, mg	5	Riboflavin	2%
Sodium, mg	50	Niacin	2%
Potassium, mg	50	Calcium	*
		Iron	2%

These cookies may require a little extra effort, but they're worth it. Prepare pistachio and cherry dough for red and green checkers.

Pistachio-Chocolate Checkers

(pictured on page 48)

- 1½ cups powdered sugar
- 1 cup (2 sticks) margarine or butter, softened
- 1 egg
- 2⅔ cups Gold Medal all-purpose flour
- ¼ teaspoon salt
- ¼ cup Nestlé Toll House baking cocoa
- 1 tablespoon milk
- ⅓ cup finely chopped pistachio nuts
- 2 or 3 drops green food color, if desired

Mix powdered sugar, margarine and egg in large bowl. Stir in flour and salt. Divide dough in half. Stir cocoa and milk into 1 half. Stir nuts and food color into other half.

Pat chocolate dough into rectangle, 6x5 inches. Cut crosswise into 8 strips, 5x¾ inch. Repeat with pistachio dough. Place 2 strips of each color of dough side by side, alternating colors. Top with 2 strips of each color of dough, alternating colors to create checkerboard. Gently press strips together. Make second stack with remaining strips. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375°. Cut each stack crosswise into ¼-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or until set. Remove from cookie sheet. Cool on wire rack.

About 3 dozen cookies.

Cherry-Chocolate Checkers: Omit food color. Substitute finely chopped maraschino cherries, very well drained, for the pistachio nuts.

Nutrition Information Per Serving

1 cookie		Percent of U.S. RDA	
Calories	110	Protein	2%
Protein, g	1	Vitamin A	6%
Carbohydrate, g	13	Vitamin C	*
Fat, g	6	Thiamin	6%
Cholesterol, mg	5	Riboflavin	2%
Sodium, mg	80	Niacin	2%
Potassium, mg	35	Calcium	*
		Iron	2%

Mocha Macaroons

- 3 egg whites
- 1 teaspoon instant coffee (dry), crushed
- ¼ teaspoon cream of tartar
- ⅛ teaspoon salt
- ½ cup sugar
- 2 tablespoons Nestlé Toll House baking cocoa
- 2 cups flaked coconut

Heat oven to 300°. Lightly grease cookie sheet. Beat egg whites, coffee, cream of tartar and salt in medium bowl on high speed until foamy. Beat in sugar, 1 tablespoon at a time, on high speed; continue beating until stiff. Do not underbeat. Stir cocoa until smooth and powdery. Fold in cocoa and coconut.

Drop mixture by rounded teaspoonfuls 1 inch apart onto cookie sheet. Bake 20 to 25 minutes or until set. Cool 10 minutes; remove from cookie sheet. Cool on wire rack. Sprinkle with additional cocoa or drizzle with melted chocolate if desired.

About 3½ dozen cookies.

Nutrition Information Per Serving

1 cookie		Percent of U.S. RDA	
Calories	30	Protein	*
Protein, g	0	Vitamin A	*
Carbohydrate, g	5	Vitamin C	*
Fat, g	1	Thiamin	*
Cholesterol, mg	0	Riboflavin	*
Sodium, mg	20	Niacin	*
Potassium, mg	20	Calcium	*
		Iron	*

HAPPY HOLIDAY HINTS

Creative Cookie Containers

- **Fill a holiday stocking with a batch of favorite cookies that have been individually wrapped.**
- **Line a shirt box with aluminum foil; fill with gingerbread cookies that have been personalized for each family member.**
- **Fill unused large Chinese takeout containers with colored tissue paper and confetti; pack with individually wrapped cookies.**
- **Buy an assortment of colorful serving platters at garage sales throughout the year; use them to give cookies during the holidays.**
- **Wrap coffee or shortening tins with holiday paper or aluminum foil; fill with cookies, separating layers with waxed paper.**

Perfect for cookie exchanges or holiday parties, these traditional sugar cookies have so many delicious variations.

Christmas Cookie Slices

1 cup sugar
1 cup (2 sticks) margarine or butter, softened
1½ teaspoons vanilla
2 eggs
3 cups Gold Medal all-purpose flour
1 teaspoon salt
½ teaspoon baking soda

Mix sugar, margarine, vanilla and eggs in large bowl. Stir in remaining ingredients. Divide into 3 equal parts. Shape each part into roll, about 1½ inches in diameter. Wrap and refrigerate at least 4 hours.

Heat oven to 400°. Cut rolls into ⅛-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or just until golden brown around edges. Immediately remove from cookie sheet. Cool on wire rack.

About 7 dozen cookies.

Christmas Trees: Shape each roll into triangle; coat sides with green sugar. Refrigerate and cut into slices as directed. Cut tree trunks from several slices; attach trunks to trees on cookie sheet, overlapping slightly.

Holiday Cookie Tarts: Cut out centers of half of the unbaked cookie slices with ¾-inch holiday cutters, or design your own patterns. Place one cookie slice on top of other; press edges to seal. Spoon ½ teaspoon red jelly or jam into uncut slices. About 3½ dozen sandwich cookies.

Coated Sugar Slices: Coat rolls with red or green sugar, small multicolored candies or chopped nuts before refrigerating.

Peppermint Pinwheels: Decrease vanilla to 1 teaspoon; add 1 teaspoon peppermint extract. Divide dough in half. Stir ½ teaspoon red or green food color into 1 half. Cover both halves and refrigerate 1 hour. Roll plain dough into rectangle, about 16x9 inches, on lightly floured surface. Repeat with colored dough; place on plain dough. Roll doughs together until about ¼ inch thick. Roll up tightly, beginning at 16-inch side. Refrigerate as directed.

Ribbon Bar Cookies: Decrease vanilla to 1 teaspoon; add 1 teaspoon peppermint extract. Divide dough in half. Stir ½ teaspoon red or green food color into 1 half. Cover both halves and refrigerate 1 hour. Shape each half into 2 strips, each about 9x2½ inches, on very lightly floured surface. Layer strips, alternating colors; press together. Refrigerate and cut into slices as directed. About 5½ dozen cookies.

Nutrition Information Per Serving

1 cookie		Percent of U.S. RDA	
Calories	42	Protein	*
Protein, g	0	Vitamin A	2%
Carbohydrate, g	6	Vitamin C	*
Fat, g	2	Thiamin	2%
Cholesterol, mg	5	Riboflavin	2%
Sodium, mg	60	Niacin	*
Potassium, mg	10	Calcium	*
		Iron	*



Acorn Cookies

(pictured on page 47)

1 cup sugar
1 cup (2 sticks) margarine or butter, softened
½ cup milk
1 teaspoon vanilla
1 teaspoon almond extract
1 egg
3½ cups Gold Medal all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
1 package (12 ounces) Nestlé Toll House semi-sweet chocolate morsels (2 cups)
2 cups finely chopped nuts

Mix sugar, margarine, milk, vanilla, almond extract and egg in large bowl. Stir in flour, baking powder and salt. Cover and refrigerate at least 4 hours.

Heat oven to 375°. For each cookie, shape 1 tablespoon dough into 2-inch oval. Pinch 1 end of oval into point. Place about 1 inch apart on ungreased cookie sheet. Bake 9 to 12 minutes or until set and very light brown. Immediately remove from cookie sheet. Cool completely on wire rack.

Heat chocolate morsels in heavy 1-quart saucepan over lowest possible heat, stirring constantly, until melted. Dip about one-third of wide, rounded end of each cookie into chocolate; dip into nuts. Place on waxed paper until chocolate is set.

About 4½ dozen cookies.

Candy Cane Cookies: Omit chocolate morsels and nuts. Substitute 1 teaspoon peppermint extract for the almond extract. Divide dough in half. Stir ½ teaspoon red food color into 1 half. Cover and refrigerate at least 4 hours. For each candy cane, shape 1 rounded teaspoon dough from each half into 4-inch rope by rolling back and forth on floured surface. Place 1 red and 1 white rope side by side; press together lightly and twist. Place on ungreased cookie sheet; curve top of cookie down to form handle of cane. Bake as directed. Mix 2 tablespoons finely crushed hard peppermint candy and 2 tablespoons sugar. Immediately sprinkle over baked cookies. About 4½ dozen cookies.

Nutrition Information Per Serving

1 cookie		Percent of U.S. RDA	
Calories	140	Protein	2%
Protein, g	2	Vitamin A	4%
Carbohydrate, g	15	Vitamin C	*
Fat, g	8	Thiamin	6%
Cholesterol, mg	5	Riboflavin	4%
Sodium, mg	60	Niacin	2%
Potassium, mg	60	Calcium	2%
		Iron	4%

Cranberry-Chip Cookies

1 cup granulated sugar
¾ cup packed brown sugar
½ cup (1 stick) margarine or butter, softened
¼ cup milk
2 tablespoons orange juice
1 egg
3 cups Gold Medal all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
¼ teaspoon baking soda
2 cups coarsely chopped cranberries
1 cup chopped nuts
1 package (6 ounces) Nestlé Toll House semi-sweet chocolate morsels

Heat oven to 375°. Grease cookie sheet. Mix sugars and margarine in large bowl. Stir in milk, orange juice and egg. Stir in flour, baking powder, salt and baking soda. Stir in cranberries, nuts and chocolate morsels.

Drop dough by rounded teaspoonfuls about 2 inches apart on cookie sheet. Bake 10 to 15 minutes or until light brown. Remove from cookie sheet. Cool on wire rack.

About 5½ dozen cookies.

Nutrition Information Per Serving

1 cookie		Percent of U.S. RDA	
Calories	105	Protein	2%
Protein, g	1	Vitamin A	2%
Carbohydrate, g	16	Vitamin C	*
Fat, g	4	Thiamin	4%
Cholesterol, mg	5	Riboflavin	2%
Sodium, mg	50	Niacin	2%
Potassium, mg	40	Calcium	*
		Iron	2%

Stamped Holiday Cookies

1 cup (2 sticks) margarine or butter, softened
1 package (3 ounces) cream cheese, softened
½ cup sugar
1 tablespoon grated lemon peel
2 cups Gold Medal all-purpose flour
Carrot Stamps (below)
Sugar

Mix margarine and cream cheese in large bowl. Stir in sugar and lemon peel. Gradually stir in flour. Cover and refrigerate about 2 hours or until firm. Prepare Carrot Stamps.

Heat oven to 375°. Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Flatten to about ¼-inch thickness with Carrot Stamps dipped into sugar, or use other cookie stamp. Bake 7 to 9 minutes or until set but not brown. Remove from cookie sheet; cool.

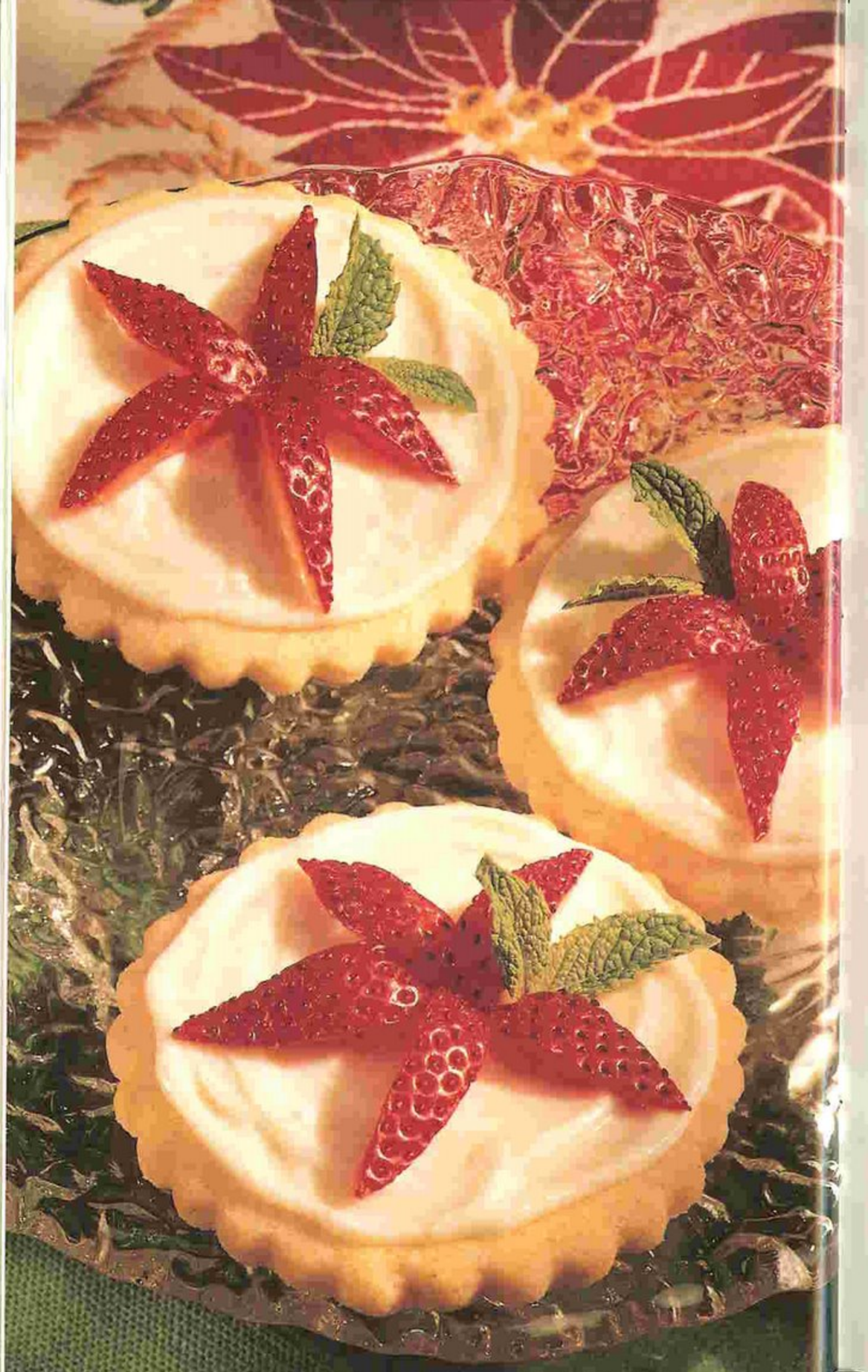
About 5 dozen cookies.

Carrot Stamps

Cut about 1½-inch diameter carrot into 2-inch lengths. Cut recessed decorative holiday designs about ⅛ inch deep in cut ends of carrot, using small, sharp knife or tip of vegetable peeler.

Nutrition Information Per Serving

1 cookie		Percent of U.S. RDA	
Calories	55	Protein	*
Protein, g	0	Vitamin A	4%
Carbohydrate, g	5	Vitamin C	*
Fat, g	4	Thiamin	2%
Cholesterol, mg	5	Riboflavin	*
Sodium, mg	40	Niacin	*
Potassium, mg	10	Calcium	*
		Iron	*



Strawberry slices are arranged on frosted butter cookies to resemble a poinsettia. If you love strawberry cheesecake, you'll love these!

Lemon Poinsettia Cookies

2 cups sugar
1 cup shortening
¾ cup (1½ sticks) margarine or butter, softened
½ teaspoon lemon extract
1 egg
3½ cups Gold Medal all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
Cream Cheese Spread (right)
Fresh mint leaves
1 pint strawberries, sliced

Heat oven to 375°. Mix sugar, shortening, margarine, vanilla and egg in large bowl. Stir in flour, baking powder and salt.

Roll half of dough at a time ¼ inch thick on lightly floured surface. Cut with 3-inch round or scalloped cutter. Place 2 inches apart on ungreased cookie sheet. Bake 10 to 12 minutes or until light brown. Cool slightly; remove from cookie sheet. Cool completely on wire rack.

Spread about 2 teaspoons Cream Cheese Spread over each cookie. Arrange mint leaves and sliced strawberries on spread to resemble poinsettias. Refrigerate any remaining cookies.

About 2½ dozen cookies.

Cream Cheese Spread

1 package (8 ounces) cream cheese, softened
½ cup sugar
¼ teaspoon lemon extract

Mix all ingredients until smooth.

Nutrition Information Per Serving

1 cookie		Percent of U.S. RDA	
Calories	250	Protein	4%
Protein, g	2	Vitamin A	8%
Carbohydrate, g	29	Vitamin C	*
Fat, g	14	Thiamin	8%
Cholesterol, mg	15	Riboflavin	6%
Sodium, mg	110	Niacin	4%
Potassium, mg	45	Calcium	2%
		Iron	4%

Children will love to help with this mobile. Cookies for the helpers can be made from the leftover dough.

Angel Gingerbread Mobile

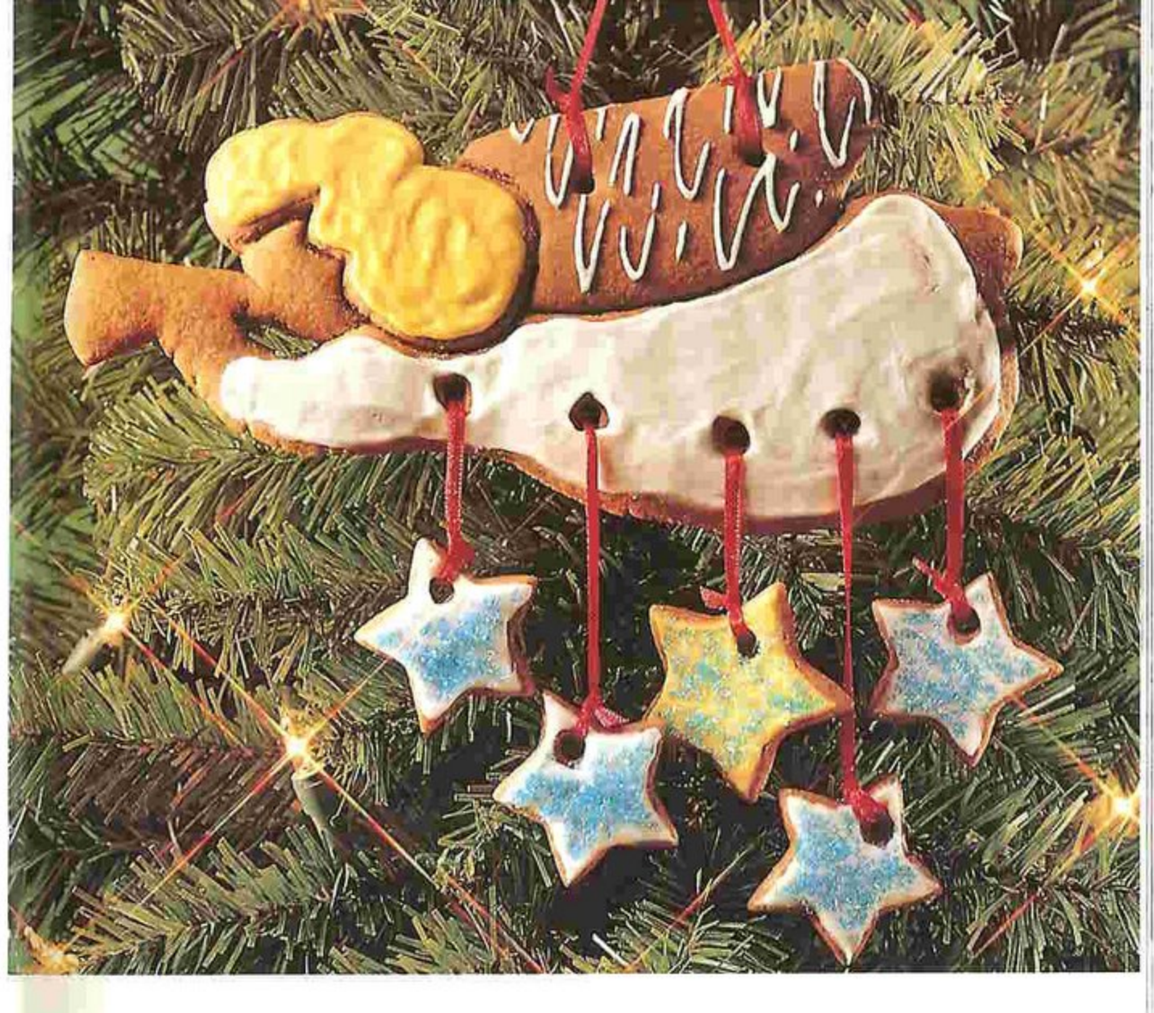
Gingerbread Dough (right)
1 plastic straw
½ cup powdered sugar
4 teaspoons shortening
1½ teaspoons light corn syrup
1½ teaspoons milk
Yellow food color
Blue decorator's sugar
5 feet ribbon, ⅛-inch wide

Prepare Gingerbread Dough. Trace patterns for angel and stars; cut from heavy paper.

Heat oven to 350°. Lightly grease 2 cookie sheets. Roll 1½ cups dough into rectangle, 12x9 inches, on cookie sheet with floured cloth-covered rolling pin. (If cookie sheet slips while rolling, place dampened towel underneath.) Place angel pattern on center of rectangle. Cut around pattern with sharp knife; remove and reserve excess dough. Score outline of angel's hair and wing with sharp knife. Punch out holes with end of straw for hanging as shown in pattern. Bake 10 to 14 minutes or until no indentation remains when touched in center. Loosen angel from cookie sheet with large spatula, but do not remove. Cool completely on cookie sheet.

Roll half of the remaining dough at a time ¼ inch thick on lightly floured surface. Place star patterns on dough and cut around pattern with sharp knife, making 4 smaller stars and 1 larger star. Place about 2 inches apart on cookie sheet. Punch out 1 hole with end of straw in each for hanging. Bake 5 to 6 minutes or until no indentation remains when touched in center. Trim immediately with sharp knife if necessary. Roll, cut and bake any remaining dough in desired shapes. Let mobile pieces dry 1 week before decorating.

To decorate, mix powdered sugar, shortening, corn syrup and milk. Divide frosting among 2 custard cups. Stir yellow food color into frosting in one cup (do not add color to other half). Apply frosting to angel and stars as desired with small spatula. Sprinkle stars with decorator's sugar. For angel's wings, place frosting in small plastic bag; snip corner and carefully squeeze bag to drizzle frosting. Let pieces dry on wire rack at least 8 hours or until no longer tacky.

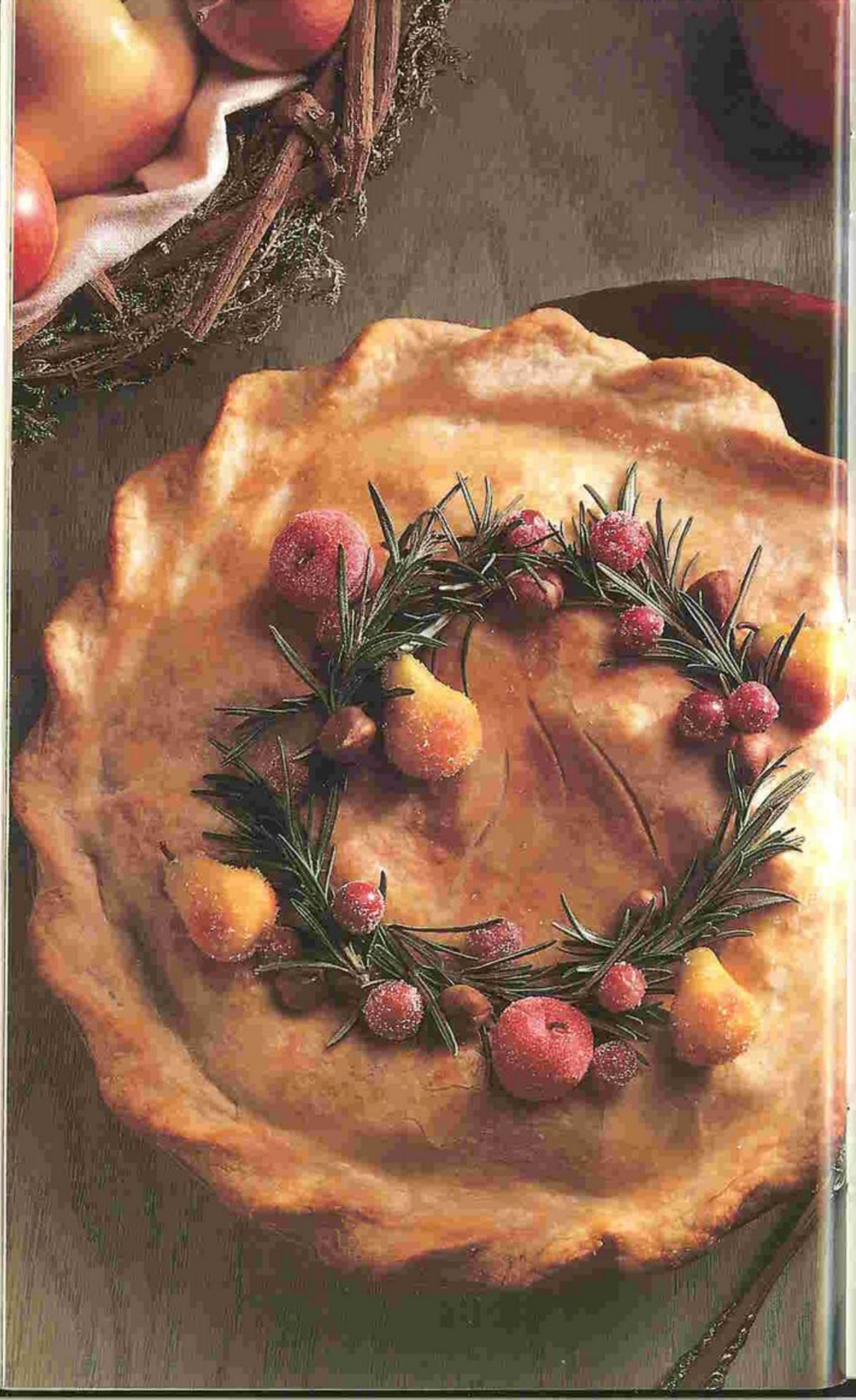


Arrange star shapes before hanging to determine the distance pieces will hang from angel. Cut ribbon into desired lengths. Attach ribbon to star shapes by inserting ribbon through fronts of holes and knotting at back. Thread other ends of ribbon through top holes on angel for hanging.

Gingerbread Dough

½ cup packed brown sugar
¼ cup shortening
¾ cup dark molasses
⅓ cup cold water
3½ cups Gold Medal all-purpose flour
1 teaspoon baking soda
1 teaspoon ground ginger
½ teaspoon salt
½ teaspoon ground allspice
½ teaspoon ground cloves
½ teaspoon ground cinnamon

Mix brown sugar, shortening and molasses in large bowl. Stir in water (mixture will look curdled). Stir in remaining ingredients. Cover and refrigerate at least 1 hour.



Della Robbia Apple Pie

Pastry for 9-inch Two-Crust Pie (page 62)
4 cups diced peeled tart apples (about 4 medium)
¼ cup lemon juice
½ cup chopped dates
½ cup maraschino cherries, cut into fourths
½ cup coarsely chopped walnuts
½ cup sugar
¼ cup Gold Medal all-purpose flour
¼ cup half-and-half
¼ teaspoon salt
Della Robbia Wreath (right)

Heat oven to 425°. Prepare pastry. Mix apples and lemon juice in large bowl. Stir in remaining ingredients except Della Robbia Wreath. Turn into pastry-lined pie plate. Cover with top crust that has slits cut in it; seal and flute.

Cover edge with 2- to 3-inch strip of aluminum foil to prevent excessive browning; remove foil during last 15 minutes of baking. Bake 50 to 60 minutes or until crust is brown and juice begins to bubble through slits in crust; cool. Garnish with Della Robbia Wreath.

8 servings.

Della Robbia Wreath

Arrange rosemary, sugared cranberries, hazelnuts and marzipan fruits on pie in the shape of a wreath.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	500	Protein	8%
Protein, g	5	Vitamin A	*
Carbohydrate, g	61	Vitamin C	*
Fat, g	26	Thiamin	22%
Cholesterol, mg	5	Riboflavin	12%
Sodium, mg	340	Niacin	12%
Potassium, mg	240	Calcium	2%
		Iron	10%

HAPPY HOLIDAY HINTS

Easy Dessert Ideas

- **Stuff dates with blanched whole almonds; serve with cheese and fresh fruit for dessert.**
- **Drizzle vanilla ice cream with chocolate syrup; top with crushed hard peppermint candy.**
- **Prepare instant vanilla or chocolate pudding; top each serving with a single raspberry and mint leaf for holly garnish.**
- **Spread muffins with cream cheese frosting; decorate with green leaf-shaped gumdrop and red cinnamon candy.**

For the flakiest pie crusts, use glass or darkened aluminum pie pans. Shiny aluminum pie pans reflect the heat and tend to make pie crusts soggy.

Favorite Pastry

9-inch One-Crust Pie
- ⅓ cup plus 1 tablespoon shortening or ⅓ cup lard
- 1 cup Gold Medal all-purpose flour
- ¼ teaspoon salt
- 2 to 3 tablespoons cold water

9-inch Two-Crust Pie
- ⅔ cup plus 2 tablespoons shortening or ⅔ cup lard
- 2 cups Gold Medal all-purpose flour
- 1 teaspoon salt
- 4 to 5 tablespoons cold water

Cut shortening into flour and salt with pastry blender until particles are size of small peas. Sprinkle in water, 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry almost cleans side of bowl (1 to 2 teaspoons water can be added if necessary).

Gather pastry into a ball. Shape into flattened round on lightly floured cloth-covered board. (For Two-Crust Pie, divide pastry in half and shape into 2 rounds.)

Roll pastry 2 inches larger than inverted pie plate, 9x1¼ inches, with floured cloth-covered rolling pin. Fold pastry into fourths; place in pie plate. Unfold and ease into plate, pressing firmly against bottom and side.

For One-Crust Pie: Trim overhanging edge of pastry 1 inch from rim of plate. Fold and roll pastry under, even with plate; flute (right). Fill and bake as directed in recipe.

For Two-Crust Pie: Turn desired filling into pastry-lined pie plate. Trim overhanging edge of pastry ½ inch from rim of plate. Roll other round of pastry. Fold into fourths and cut slits so steam can escape. Place over filling and unfold. Trim overhanging edge of pastry 1 inch from rim of plate. Fold and roll top edge under lower edge, pressing on rim to seal; flute (below).

Fluted Pastry Edge: Place index finger of 1 hand on inside of pastry edge and 2 knuckles (or thumb and index finger) of other hand on outside. Pinch pastry into V shape; pinch again to sharpen. Continue around pastry edge.

Note: If possible, hook fluted edge over edge of pie plate to prevent shrinking and help pastry retain its shape.



Whip cream with 1 or 2 tablespoons of honey to complement this Honey-Wine Cranberry Tart.

▲ Honey-Wine Cranberry Tart

Cookie Crust (right)
- ⅓ cup orange marmalade
- ½ cup coarsely chopped walnuts
- 1 envelope unflavored gelatin
- ¼ cup cold water
- 1 cup dry white wine or apple juice
- ½ cup honey
- 1 package (12 ounces) cranberries (about 3 cups)
- Sweetened whipped cream

Heat oven to 375°. Prepare Cookie Crust. Press dough in bottom and 1½ inches up side of ungreased springform pan, 9x3 inches. Bake 18 to 20 minutes or until crust is set and light brown. Cool 10 minutes. Spread marmalade on bottom of crust. Sprinkle with walnuts.

Sprinkle gelatin on cold water in 3-quart saucepan. Let stand about 5 minutes or until gelatin is softened. Stir in wine, honey and cranberries. Heat to boiling, stirring occasionally; reduce heat slightly. Boil uncovered 5 minutes, stirring occasionally. Cool 30 minutes.

Pour cranberry mixture over nuts in crust. Cover and refrigerate at least 4 hours until chilled. Remove side of pan. Loosen edge from side of pan; remove side of pan. Serve with whipped cream.

8 to 10 servings.

Cookie Crust
- 1¾ cups Gold Medal all-purpose flour
- ½ cup powdered sugar
- ¾ cup (1½ sticks) margarine or butter, softened

Mix all ingredients until crumbly; mix with hands until dough forms.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	530	Protein	8%
Protein, g	5	Vitamin A	26%
Carbohydrate, g	74	Vitamin C	*
Fat, g	24	Thiamin	16%
Cholesterol, mg	10	Riboflavin	10%
Sodium, mg	220	Niacin	8%
Potassium, mg	140	Calcium	2%
		Iron	10%



This delicious bread is the perfect addition to a holiday brunch. Slice up one loaf, and wrap the other to give away.

Eggnog-Poppy Seed Bread

(pictured on page 46)

2½ cups Gold Medal all-purpose flour
1 cup sugar
¼ cup poppy seed
1¼ cups prepared eggnog
1 tablespoon plus 1 teaspoon grated orange peel
3 tablespoons vegetable oil
3½ teaspoons baking powder
1 teaspoon salt
1 teaspoon ground nutmeg
1 egg

Heat oven to 350°. Grease bottom only of loaf pan, 9x5x3 inches, or 2 loaf pans, 8½x4½x2½ inches. Mix all ingredients; beat 30 seconds. Pour into pan(s).

Bake 9-inch loaf 55 to 65 minutes, 8-inch loaves 55 to 60 minutes or until toothpick inserted in center comes out clean; cool slightly. Loosen sides of loaf from pan; remove from pan. Cool completely on wire rack before slicing. Wrap and refrigerate up to 1 week.

1 large loaf (24 slices) or 2 small loaves (16 slices each).

Nutrition Information Per Serving

1 slice		Percent of U.S. RDA	
Calories	130	Protein	4%
Protein, g	2	Vitamin A	*
Carbohydrate, g	21	Vitamin C	*
Fat, g	4	Thiamin	8%
Cholesterol, mg	15	Riboflavin	6%
Sodium, mg	150	Niacin	4%
Potassium, mg	50	Calcium	8%
		Iron	4%

Add pizzazz to your holiday breakfast table with this mouth-watering coffee cake. It's never too early for chocolate!

Raspberry-Chocolate Coffee Cake

Streusel (right)
2 cups Gold Medal all-purpose flour
¾ cup sugar
¼ cup (½ stick) margarine or butter, softened
1 cup milk
1 teaspoon vanilla
2 teaspoons baking powder
½ teaspoon salt
1 egg
1 package (6 ounces) Nestlé Toll House semi-sweet chocolate morsels (1 cup)
1 cup fresh or frozen (thawed) unsweetened raspberries

Heat oven to 350°. Grease square pan, 9x9x2 inches. Prepare Streusel; set aside. Beat remaining ingredients except chocolate morsels and raspberries on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally.

Spread half of the batter in pan. Sprinkle with half each of the chocolate morsels, raspberries and Streusel. Repeat with remaining batter, chocolate morsels, raspberries and Streusel. Bake about 50 minutes or until toothpick inserted in center comes out clean. Serve warm or cool.

12 servings.

Streusel

⅓ cup Gold Medal all-purpose flour
¼ cup sugar
¼ cup (½ stick) firm margarine or butter
⅓ cup slivered almonds

Mix flour and sugar in small bowl. Cut in margarine until crumbly. Stir in almonds.

Raspberry-Marzipan Coffee Cake: Substitute ½ package (about 8-ounce size) almond paste, finely chopped, for the chocolate morsels.

Nutrition Information Per Serving

1 serving		Percent of U.S. RDA	
Calories	335	Protein	8%
Protein, g	5	Vitamin A	12%
Carbohydrate, g	47	Vitamin C	*
Fat, g	14	Thiamin	14%
Cholesterol, mg	20	Riboflavin	12%
Sodium, mg	260	Niacin	8%
Potassium, mg	160	Calcium	8%
		Iron	10%

HAPPY HOLIDAY HINTS

Holiday Spreads and Butters

- **Strawberry Butter: Blend ½ cup margarine or butter, ½ cup sliced strawberries and 2 teaspoons grated orange peel in blender or food processor until smooth.**
- **Pecan Butter: Mix 1 cup margarine or butter, softened, ¼ cup packed brown sugar and ½ cup chopped pecans until smooth.**
- **Maple-Peanut Butter Spread: Mix ½ cup margarine or butter, softened, ½ cup peanut butter and ¼ cup maple-flavored syrup until smooth.**
- **Honey-Walnut Spread: Beat 1 package (3 ounces) cream cheese, softened, and 1 tablespoon honey until smooth; stir in 1 tablespoon finely chopped walnuts.**

Cinnamon Popovers

2 eggs
1 cup Gold Medal all-purpose flour
1 cup milk
½ teaspoon salt
½ teaspoon ground cinnamon

Heat oven to 450°. Generously grease 6-cup popover pan, six 6-ounce custard cups or 8 medium muffin cups, 2½x1¼ inches. Beat eggs slightly in medium bowl. Stir in remaining ingredients with fork or wire whisk just until smooth (do not overbeat). Fill popover or custard cups one-half full, muffin cups three-fourths full.

Bake 25 minutes. Reduce oven temperature to 350°. Bake 15 to 20 minutes longer or until deep golden brown. Immediately remove from pan. Serve hot with Spirited Apple Butter (page 76) or apple butter if desired.

6 or 8 popovers.

Nutrition Information Per Serving

1 popover		Percent of U.S. RDA	
Calories	120	Protein	8%
Protein, g	5	Vitamin A	4%
Carbohydrate, g	18	Vitamin C	*
Fat, g	3	Thiamin	12%
Cholesterol, mg	75	Riboflavin	14%
Sodium, mg	220	Niacin	6%
Potassium, mg	110	Calcium	6%
		Iron	6%

If you don't have a biscuit cutter handy, you can cut biscuits with a glass dipped in flour. Or try cutting them with holiday-shaped cookie cutters that have open backs.

Herb and Pepper Biscuits

¼ cup shortening, margarine or butter
1 cup Gold Medal all-purpose flour
1 cup Gold Medal whole wheat flour
2 tablespoons chopped fresh or 2 teaspoons dried basil leaves
1 tablespoon sugar, if desired
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon cracked black pepper
About ¾ cup milk

Heat oven to 450°. Cut shortening into remaining ingredients except milk with pastry blender in medium bowl until mixture resembles fine crumbs. Stir in just enough milk so dough leaves side of bowl and rounds up into a ball. (Too much milk makes dough sticky, not enough makes biscuits dry.)

Turn dough onto lightly floured surface; gently roll in flour to coat. Knead lightly 20 to 25 times. Roll or pat ½ inch thick. Cut with floured 2½-inch biscuit cutter. Place on ungreased cookie sheet about 1 inch apart for crusty sides, touching for soft sides. Bake 10 to 12 minutes or until golden brown. Immediately remove from cookie sheet. Serve warm.

About 10 biscuits.

Cornmeal-Basil-Pepper Biscuits: Substitute ½ cup yellow, white or blue cornmeal for ½ cup of the whole wheat flour. Sprinkle cornmeal over biscuits before baking if desired.

Nutrition Information Per Serving

1 biscuit		Percent of U.S. RDA	
Calories	145	Protein	6%
Protein, g	3	Vitamin A	*
Carbohydrate, g	20	Vitamin C	*
Fat, g	6	Thiamin	10%
Cholesterol, mg	5	Riboflavin	6%
Sodium, mg	340	Niacin	8%
Potassium, mg	105	Calcium	10%
		Iron	6%

Create-A-Gift

Homemade gifts to wrap up and give alone, or to tuck in special packages for a gift extraordinaire.



Italian Herb Focaccia (page 70), Spinach Pesto (page 71), Marinated Peppers and Olives (page 71)

CREATE-A-GIFT

Italian Gourmet

GIVE:
Italian Herb Focaccia, Marinated Peppers and Olives, and Spinach Pesto

WITH:
Chianti wine, assorted pasta, whole garlic, fresh Parmesan cheese and cheese grater

IN:
pasta bowl or crate filled with packing straw

Italian Herb Focaccia

(pictured on page 68)

2 packages active dry yeast
¼ teaspoon sugar
1 cup warm water (105° to 115°)
3 cups Gold Medal all-purpose flour
3 tablespoons vegetable oil
1 teaspoon salt
¼ cup finely chopped onion
Herb Glaze (below)

Mix yeast, sugar and water in small bowl; let stand 5 minutes. Mix flour, oil, salt and onion in large bowl. Stir in yeast mixture until a soft dough forms.

Turn dough onto floured surface; gently roll in flour to coat. Knead about 5 minutes or until smooth and elastic. Place dough in greased bowl, turning to coat all sides. Cover and let rise in warm place 1 hour.

Grease cookie sheet. Punch dough down; divide into 6 equal parts. Pat each part into 5-inch circle; place on cookie sheet. Cover and let rise in warm place 20 minutes.

Heat oven to 400°. Brush top of each circle with Herb Glaze. Bake 15 to 18 minutes until light golden brown.

6 focaccia breads.

Herb Glaze

1 tablespoon chopped fresh or ½ teaspoon dried thyme leaves
1 tablespoon chopped fresh or ½ teaspoon dried basil leaves
1 egg, beaten

Mix all ingredients.

Marinated Peppers and Olives

(pictured on page 69)

6 large red or green bell peppers
1 cup Greek or ripe olives, drained
4 ounces mozzarella cheese, cubed
¼ cup olive or vegetable oil
2 tablespoons chopped fresh parsley
2 tablespoons lemon juice
2 tablespoons lime juice
1 teaspoon chopped fresh or ¼ teaspoon dried oregano leaves
1 teaspoon chopped fresh or ¼ teaspoon dried basil leaves
½ teaspoon chopped fresh or ⅛ teaspoon dried sage leaves
½ teaspoon salt
⅛ teaspoon pepper
2 large cloves garlic, finely chopped

Set oven control to broil. Broil bell peppers with tops about 5 inches from heat, turning occasionally, until skin is blistered and evenly browned. Place peppers in a plastic bag and close tightly. Let stand 20 minutes.

Remove skin, stems, seeds and membranes from peppers. Cut peppers into fourths. Place in glass or plastic bowl. Add olives and cheese. Shake remaining ingredients in tightly covered container. Pour over pepper mixture; stir gently. Cover and refrigerate at least 4 hours, stirring occasionally. Spoon into jars with tight-fitting lids. Store in refrigerator up to 2 weeks.

About 5 cups.

Spinach Pesto

(pictured on page 68)

4 cups firmly packed spinach (10 to 12 ounces)
1 cup firmly packed fresh or ½ cup dried basil leaves
1 cup grated Parmesan cheese
½ cup chopped pine nuts or walnuts
1 cup olive oil
8 cloves garlic
½ teaspoon salt
¼ teaspoon pepper

Place all ingredients in food processor. Cover and process about 3 minutes, stopping processor occasionally to scrape sides, until finely chopped and smooth. (Or place all ingredients except spinach in blender. Cover and blend on high speed about 1 minute, stopping blender occasionally to scrape sides. Add spinach, 1 cup at a time, blending until smooth after each addition.) Place in jar or jars with tight-fitting lid(s). Store covered in refrigerator up to 3 days or in freezer up to 3 months.

About 3 cups pesto.



Brandy Cheese Ball

1 package (8 ounces) cream cheese, softened
1 package (4 ounces) blue cheese, crumbled and softened
1 clove garlic, finely chopped
2 tablespoons chopped fresh parsley
2 tablespoons brandy or cognac
⅓ cup sesame seed, toasted
Assorted crackers, if desired

Beat cream cheese, blue cheese, garlic, parsley and cognac in small bowl on low speed until smooth. Cover and refrigerate about 4 hours or until firm enough to shape. Shape cheese mixture into a ball; roll in sesame seed. Wrap in plastic wrap and refrigerate up to 1 week or freeze up to 1 month.

About 1½ cups spread.

Whole Wheat Crackers

⅓ cup shortening
⅓ cup milk
2 tablespoons honey
1 cup Gold Medal whole wheat flour
⅔ cup Gold Medal all-purpose flour
2 tablespoons yellow cornmeal
2 tablespoons wheat germ
½ teaspoon baking powder
¼ teaspoon salt

Heat oven to 350°. Lightly grease cookie sheet. Mix shortening, milk and honey in medium bowl. Stir in remaining ingredients until well blended.

Divide dough in half. Roll 1 half into rectangle, 15x10 inches, on cookie sheet. (Place cookie sheet on damp towel to prevent it from sliding while rolling.) Cut dough into about 1½-inch squares. Bake 10 to 12 minutes or until light brown and firm. Repeat with other half dough. Store in air-tight container up to 1 week.

10 dozen crackers.

Whole Wheat Holiday Crackers: Roll dough 1/16 inch thick on lightly floured surface. Cut with holiday-shaped cookie cutters. Place on ungreased cookie sheet. Bake 8 to 10 minutes or until edges are very light brown.

CREATE-A-GIFT

Sweet & Spicy

GIVE:
Spicy Mocha Mix and Springerle

WITH:
hand-written recipes, springerle rolling pin, star anise, whole nutmeg and cinnamon sticks

IN:
mixing bowl or decorative tins

Spicy Mocha Mix

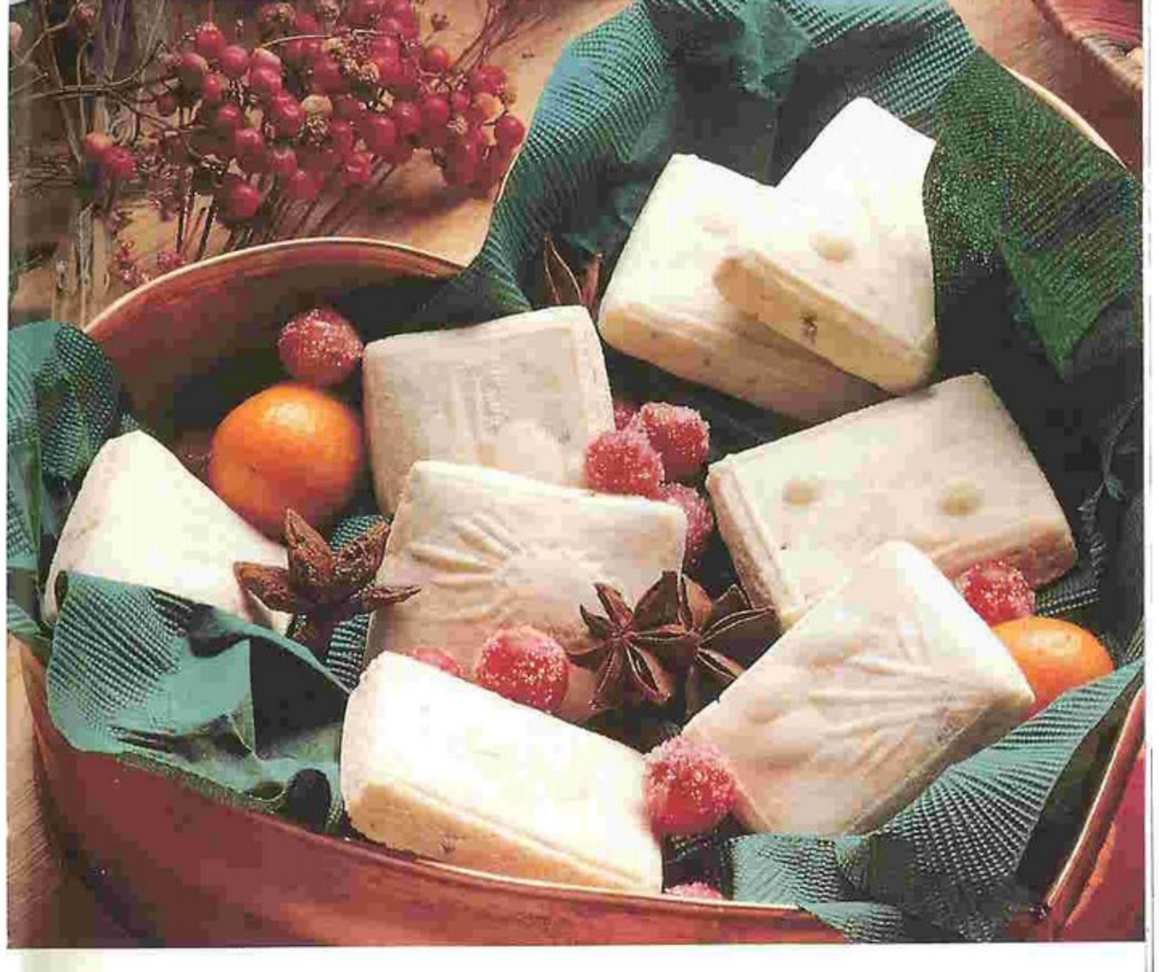
1 cup nonfat dry milk powder
½ cup sugar
¼ cup instant coffee (dry)
¼ cup Nestlé Toll House baking cocoa
1 teaspoon ground nutmeg
½ teaspoon ground cinnamon

Mix all ingredients in large bowl until thoroughly combined. Store in tightly covered container at room temperature up to 6 months.

For each serving, place 3 heaping teaspoons mix in cup or mug and fill with ⅔ cup boiling water; stir. For 6 servings, place ¼ to ⅓ cup mix in heatproof container and add 4 cups boiling water.

About 2 cups mix (24 servings).

Microwave Directions: For each serving, stir 3 heaping teaspoons mix into ⅔ cup milk or water in microwavable cup or mug. Microwave uncovered on High 1 to 2 minutes or until hot; stir.



▲ Springerle

2 eggs
1¾ cups powdered sugar
2 tablespoons grated lemon peel
½ teaspoon anise flavoring*
2 cups Gold Medal all-purpose flour

Beat eggs, powdered sugar, lemon peel and anise flavoring in large bowl. Mix in flour until dough is well blended and very stiff. Cover and refrigerate about 2 hours.

Roll dough about ¼ inch thick on lightly floured cloth-covered board. Press well floured springerle board or rolling pin firmly on dough to emboss designs. Cut out cookies.

Heat oven to 325°. Lightly grease cookie sheet. Place cookies about 1 inch apart on cookie sheet. Bake 12 to 15 minutes or until light brown. Store cookies covered at room temperature.

3 dozen cookies.

*If desired, anise flavoring may be omitted and cookies sprinkled with anise seed after being rolled out.

CREATE-A-GIFT

Pancake Heaven

GIVE:
Maple-Cranberry Syrup and Spirited Apple Butter

WITH:
whole grain pancake mix, wooden spoon, spatula and syrup pitcher

IN:
skillet or individual canning jars tied with ribbon

Maple-Cranberry Syrup

1 cup maple-flavored syrup
½ cup whole berry cranberry sauce
¼ cup chopped walnuts, if desired

Heat syrup and cranberry sauce in 1-quart saucepan, stirring occasionally, until cranberry sauce is melted. Stir in walnuts. Serve warm. Store covered in refrigerator up to 4 weeks.

1½ cups syrup.

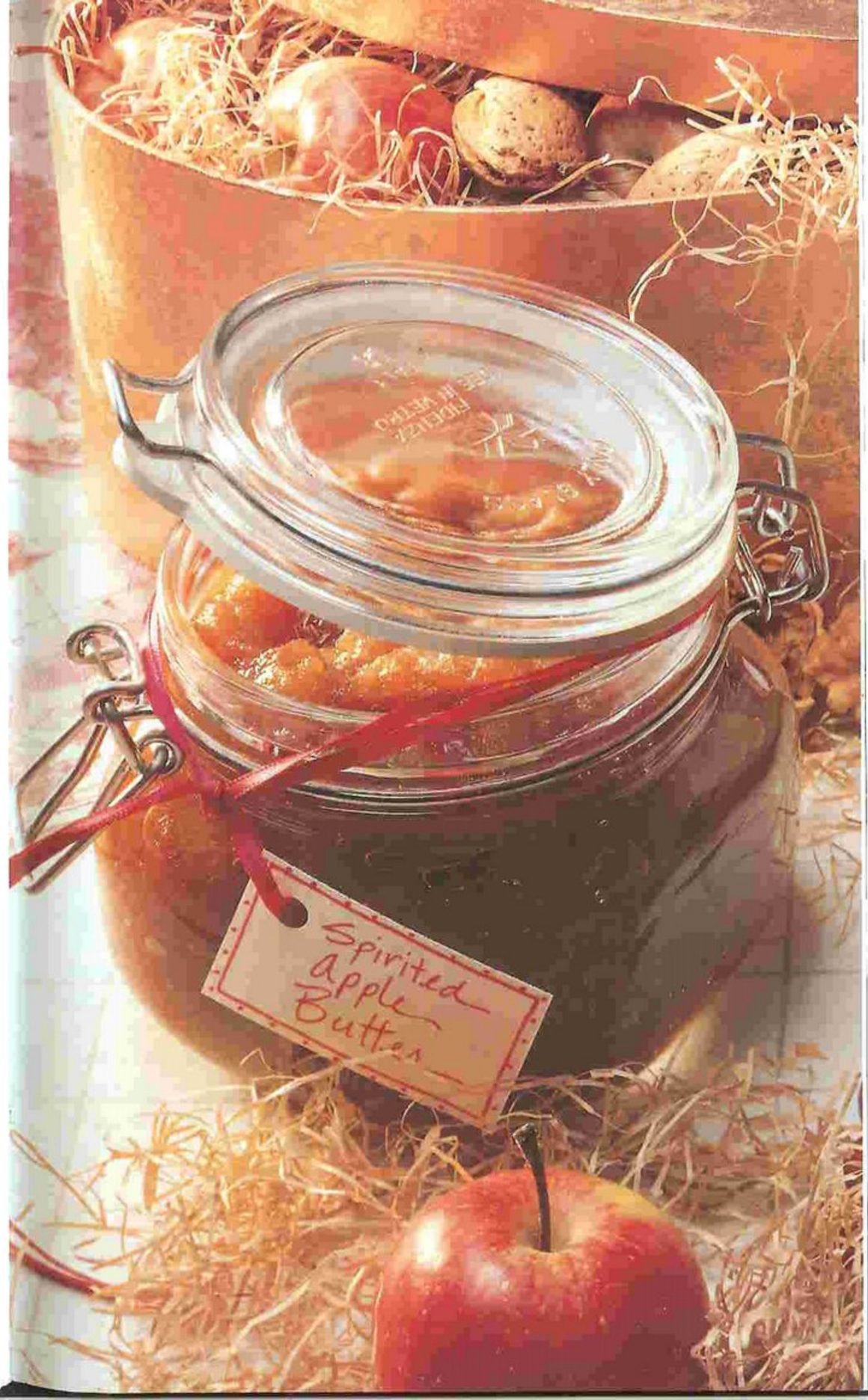
Spirited Apple Butter ▸

1 can (12 ounces) frozen apple juice concentrate
½ cup sweet red wine
4 pounds cooking apples, peeled, cored and cut into fourths (about 3 quarts)
¾ cup packed brown sugar
1 cup apple brandy or apple cider
1 teaspoon ground cinnamon
1 teaspoon ground ginger
¼ teaspoon ground cloves

Heat apple juice concentrate, wine and apples to boiling in Dutch oven; reduce heat. Simmer uncovered about 1 hour, stirring occasionally, until apples are very soft. Mash with potato masher if necessary to remove all lumps. Stir in remaining ingredients. Heat to boiling; reduce heat. Simmer uncovered about 2 hours, stirring occasionally, until no liquid separates from pulp.

Immediately pour mixture into hot, sterilized jars, leaving ¼-inch headspace. Wipe rims of jars; seal. Cool on rack 1 hour. Store in refrigerator up to 2 months.

About 5 half-pints butter.



CREATE-A-GIFT

Breakfast In Bed

GIVE:
Honey-Orange Butter and Cranberry-Cheddar Bread

WITH:
assorted herb teas, fruit preserves, spreading knife and breakfast cookbook

IN:
wicker basket or bed tray lined with Sunday comics

Honey-Orange Butter

½ cup (1 stick) margarine or butter, softened
½ cup honey
½ teaspoon grated orange peel
2 teaspoons orange juice

Beat all ingredients until fluffy. Place in jar with tight-fitting lid. Refrigerate up to 3 weeks or freeze up to 2 months.

About 1 cup butter.

Cranberry-Cheddar Bread

2 tablespoons shortening
2 cups Gold Medal all-purpose flour
1 cup sugar
1½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
2 teaspoons grated orange peel
Juice from 1 orange
1½ cups shredded Cheddar cheese (6 ounces)
1 egg, beaten
1 cup cranberries, cut in half
½ cup chopped walnuts

Heat oven to 350°. Grease loaf pan, 9x5x3 inches. Cut shortening into flour, sugar, baking powder, baking soda, salt and orange peel with pastry blender in large bowl. Add enough water to orange juice to measure ¾ cup. Stir juice mixture, cheese and egg into flour mixture. Fold in cranberries and walnuts. Pour into pan.

Bake 60 to 70 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes. Loosen sides of loaf from pan; remove from pan. Cool completely before slicing. Wrap tightly and store at room temperature up to 4 days, or refrigerate up to 10 days.

1 loaf.

CREATE-A-GIFT

Cook's Delight

GIVE:
Winter Bean Soup Mix

WITH:
recipe, cornbread mix, sun-dried tomatoes, large wooden ladle and gourmet crackers

IN:
crockpot or basket tied with raffia

Winter Bean Soup Mix

2 cups mixed dried beans (⅓ cup each of yellow split peas, green split peas, lima beans, pinto beans, kidney beans and great northern beans)
¼ cup instant minced onion
2 teaspoons chicken bouillon granules
¼ teaspoon ground cumin
¼ teaspoon garlic powder

Mix all ingredients. Store tightly covered at room temperature up to 2 months.

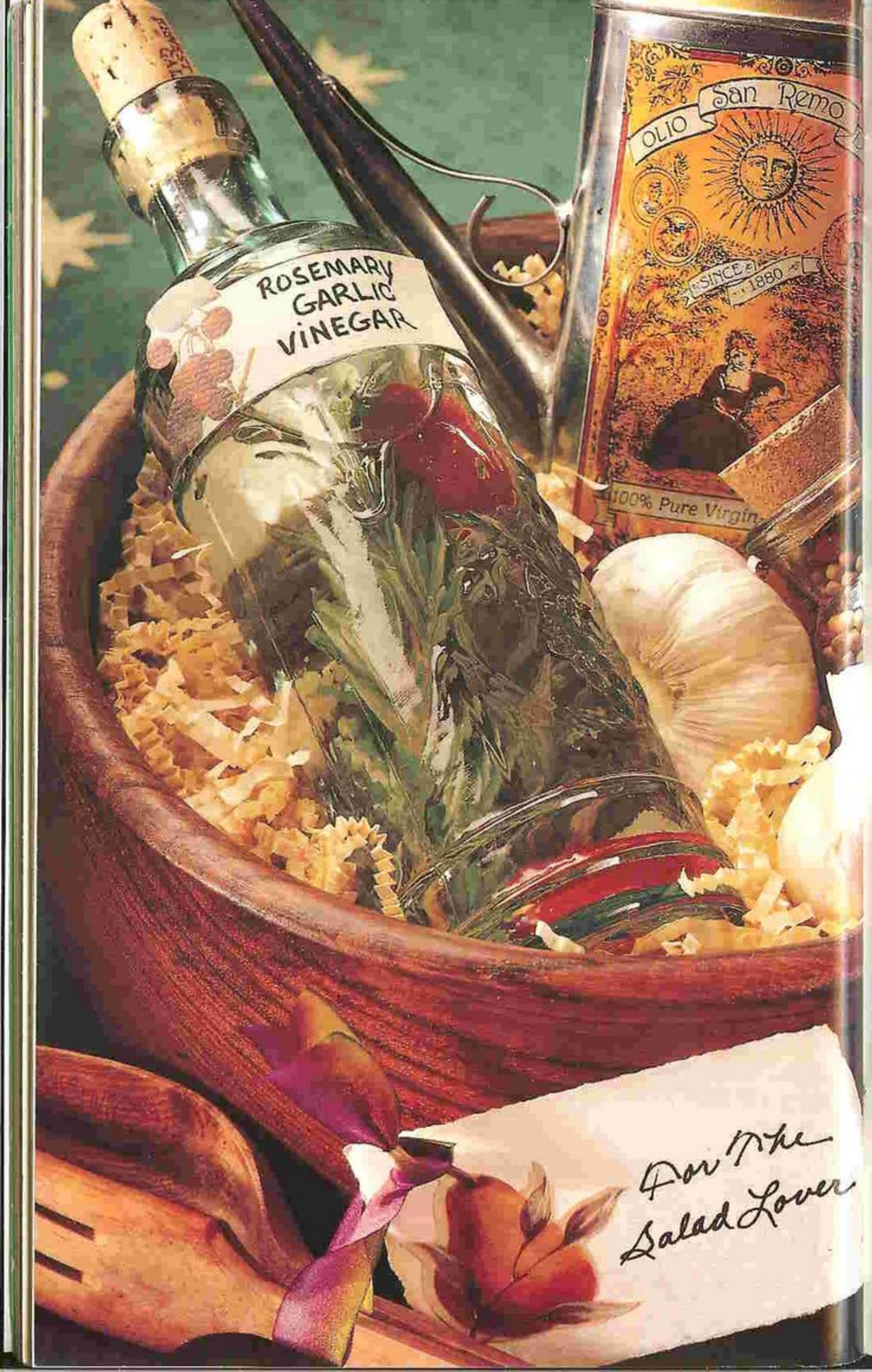
Winter Bean Soup

8 cups water
Winter Bean Soup Mix (left)
2 medium carrots, chopped (about 1 cup)
2 medium stalks celery, chopped (about 1 cup)
12 sun-dried tomato halves
2 pounds smoked ham shanks or ham hocks or 1 ham bone

Heat water and Winter Bean Soup Mix to boiling in Dutch oven. Boil 2 minutes; remove from heat. Cover and let stand 1 hour.

Stir carrots, celery and tomato halves into bean mixture. Add ham shanks. Heat to boiling; reduce heat. Cover and simmer about 2 hours or until beans are tender. Skim fat if necessary. Remove ham shanks; remove ham from bone. Trim excess fat from ham. Cut ham into ½-inch pieces. Stir ham into soup. Heat until hot.

6 servings (about 1½ cups each).



CREATE-A-GIFT

Salad-To-Go

GIVE:
Rosemary-Garlic Vinegar and Herb Croutons

WITH:
olive oil and decanter, gourmet mustard, whole garlic, salad tongs, peppercorns and pepper grinder

IN:
basket or salad bowl filled with shredded paper

◂ Rosemary-Garlic Vinegar

2 cups white wine vinegar
¼ cup firmly packed fresh rosemary sprigs
3 cloves garlic,
1 sprig fresh rosemary
2 cloves garlic, cut in half
2 small red chilies, cut in half

Shake vinegar, ¼ cup rosemary and 3 cloves garlic in tightly covered glass jar. Let stand in cool, dry place 10 days.

Place 1 sprig rosemary in clear glass bottle. Place the remaining 2 cloves garlic and the chilies in bottle. Strain vinegar mixture; pour into bottle. Store at room temperature.

2 cups vinegar.

Herb Croutons

2 slices multigrain bread, each 1-inch thick
1 tablespoon olive or vegetable oil
1 large clove garlic, finely chopped
⅛ teaspoon salt
Dash of dried basil leaves
Dash of dried thyme leaves
Dash of dried dill weed
2 teaspoons grated Parmesan cheese

Heat oven to 300°. Spray cookie sheet with nonstick cooking spray. Cut bread into cubes. Heat oil in 2-quart saucepan over medium-low heat. Cook garlic in oil 1 minute, stirring occasionally. Stir in salt, basil, thyme and dill weed. Cook 1 minute, stirring constantly. Add bread cubes and cheese; toss to coat. Place bread on cookie sheet. Bake about 20 minutes or until golden and toasted. Store in air-tight container up to 1 week.

About 1 cup.

CREATE-A-GIFT

Sweet Bliss

GIVE:
Divine Caramel Sauce
WITH:
chopped hazelnuts, fudge sauce, vanilla wafers, dessert bowls and ice cream scoop
IN:
basket or 5-gallon ice cream carton with colored tissue paper and confetti

Divine Caramel Sauce

2 cups sugar
Dash of salt
1 cup light corn syrup
¾ cup (1½ sticks) margarine or butter
2 cups whipping (heavy) cream
1 teaspoon vanilla

Heat all ingredients except vanilla to boiling in heavy Dutch oven over medium heat, stirring constantly. Reduce heat slightly. Boil 30 minutes, stirring frequently, until sugar is dissolved and mixture is caramel colored. Stir in vanilla. Serve warm over ice cream or sliced apples or bananas. Store covered in refrigerator up to 2 months.

About 4 cups sauce.

CREATE-A-GIFT

Coffee Express

GIVE:
Cherry Biscotti
WITH:
coffee thermos, travel mug, gourmet coffee and chocolate-covered espresso beans
IN:
coffee can or basket stuffed with red, white and green tissue

Cherry Biscotti

1 cup sugar
½ cup (1 stick) margarine or butter, softened
1 teaspoon vanilla
2 eggs
3½ cups Gold Medal all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
½ cup coarsely chopped maraschino cherries, drained
½ cup chopped pecans

Heat oven to 350°. Mix sugar, margarine, vanilla and eggs in large bowl until blended. Stir in flour, baking powder and salt. Stir in cherries and pecans (dough will be stiff). Divide dough in half. Shape each half into rectangle, 10x3 inches, on ungreased cookie sheet.

Bake about 20 minutes or until toothpick inserted in center comes out clean. Cool on cookie sheet 15 minutes. Cut crosswise into ½-inch slices. Place slices, cut sides down, on cookie sheet. Bake about 15 minutes or until crisp and light brown. Immediately remove from cookie sheet. Cool on wire rack. Store in covered jar at room temperature.

About 3½ dozen cookies.

CREATE-A-GIFT

Santa's Treat

GIVE:
Reindeer Snack and Chocolate-covered Candy Canes
WITH:
a Christmas ornament
IN:
holiday tin or colored plastic wrap tied with a bow

Reindeer Snack ▸

3 cups popped popcorn
3 cups Bugles® nacho cheese snacks
1 cup Cheerios® cereal
2 cups pretzel sticks
⅓ cup margarine or butter, melted
½ teaspoon chili powder
1 clove garlic, very finely chopped, or ¼ teaspoon garlic powder

Heat oven to 300°. Mix popcorn, snacks, cereal and pretzels in large bowl. Mix remaining ingredients; drizzle over popcorn mixture while tossing until evenly coated. Spread in ungreased jelly roll pan, 15½x10½x1 inch. Bake uncovered 15 minutes, stirring twice; cool. Store loosely covered at room temperature up to 2 weeks.

About 9 cups snack.

Chocolate-covered Candy Canes ▸

½ cup Nestlé Toll House semi-sweet chocolate morsels
2 teaspoons shortening
16 peppermint candy canes or sticks (about 6 inches)
Crushed hard peppermint candy or Nestlé Toll House semi-sweet chocolate mini morsels, if desired

Line jelly roll pan, 15½x10½x1 inch, with waxed paper. Heat chocolate morsels and shortening in 1-quart saucepan over low heat until melted. Tip saucepan so chocolate runs to 1 side. Dip 1 candy cane at a time into chocolate, coating about three-fourths of each stick with chocolate. Place in pan. Let stand about 2 minutes or until chocolate is partially dry.

Roll chocolate-dipped ends in crushed peppermint candy. Let stand about 10 minutes or until chocolate is dry. Store loosely covered at room temperature up to 2 weeks.

16 candy canes.





Mexi-Snacks

¼ cup sugar
¼ teaspoon ground cinnamon
Margarine or butter, melted
4 flour tortillas (8 inches in diameter)
¼ cup Nestlé Toll House semi-sweet chocolate morsels
1 tablespoon milk
6 vanilla caramels

Heat oven to 400°. Mix sugar and cinnamon. Brush margarine lightly on one side of each tortilla. Sprinkle with cinnamon-sugar mixture. Cut each tortilla into 12 wedges, using scissors or pizza cutter. Arrange wedges in single layer in ungreased jelly roll pan, 15½x10½x1 inch. Bake uncovered 5 to 8 minutes or until crisp and light brown; cool. (Wedges will become more crisp as they cool.)

Heat chocolate morsels, milk and caramels over low heat, stirring frequently, until melted and smooth; drizzle over wedges. Let stand uncovered about 2 hours or until chocolate mixture is firm. Store loosely covered at room temperature up to 1 week.

48 snacks.

Salsa Verde

(pictured on page 31)

8 ounces tomatillos, cut in half
1 small onion, chopped (about ¼ cup)
1 to 2 small green chilies, seeded
2 tablespoons lightly packed fresh cilantro
2 tablespoons lightly packed watercress
1 teaspoon vegetable oil
¼ teaspoon salt

Place all ingredients in blender or food processor. Cover and blend on medium speed until smooth. Store covered in refrigerator up to 1 week.

About 1 cup salsa.

NUTRITION GUIDELINES

Nutrition Information Per Serving for each recipe includes the amounts of calories, protein, carbohydrate, fat, cholesterol, sodium and potassium plus Percentage of U.S. RDAs for protein, vitamins A and C, thiamin, riboflavin, niacin, calcium and iron. Set by the Food and Drug Administration and based on the needs of most healthy adults, Percentage of U.S. RDAs reflects the amounts of many nutrients needed to remain healthy.

- If ingredient choices are given, the first listed ingredient is used in recipe nutrition information calculations.
- When ingredient ranges or more than one serving size is indicated, the first weight or serving is used to calculate nutrition information.
- An asterisk (*) indicates that the recipe contains less than 2% U.S. RDA of those nutrients.
- "If desired" ingredients and recipe variations are not included in nutrition-information calculations.

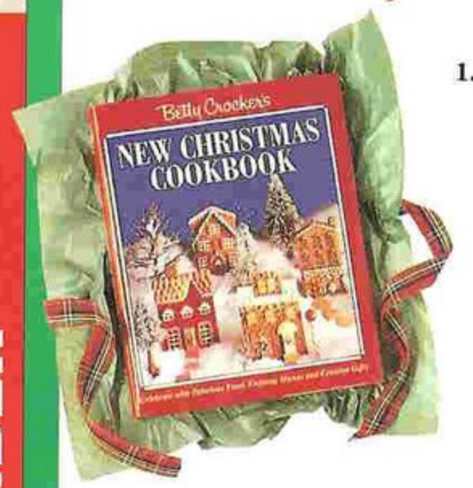
Guidelines for daily nutrient needs of healthy adults are listed below.

Calories:	2000
Fat:	no more than 67 grams
Cholesterol:	300 mg or less
Sodium:	2200 mg

Health experts recommend no more than 30% of daily calories come from fat. Use the following example to determine the percentage of daily calories from fat.

?? Fat Grams x 9 Calories per Fat Gram ÷ ?? Total Calories x 100 = % Calories From Fat.

SHOPPING GUIDE
from Betty Crocker®



1. **New Christmas Cookbook**
Over 300 recipes feature everything from cookies and candies to complete Christmas dinners. Includes directions for homemade gifts and decorations. Hardcover 320 pages.

Retail Price $17.95
Special Offer Price $12.95



2. **Santa Magnets / Set of 4**
These charming Santas are made of a resin which gives them great detail and durability. Given individually or as a set, they make great gifts. About 3″ high.

Retail Price $9.95
Special Offer Price $7.95



3. **Holiday Advent Calendar**
Start a family tradition with your decorative Holiday Advent calendar. On each of the 24 days before Christmas, pull a cloth ornament from the calendar pocket and place it on the tree. Beautifully hand-sewn and embroidered. Poly/cotton blend. Dry clean.

Retail Price $39.95
Special Offer Price $29.95

GUARANTEED CHRISTMAS

4. **2-Pc. Melamine Christmas Heritage Santa Set by Pfalzgraff®**
You and your children can leave cookies and milk for Santa on a set of dishes designed especially for him. Set includes 7″ plate and 8 oz. mug. Dishwasher safe.

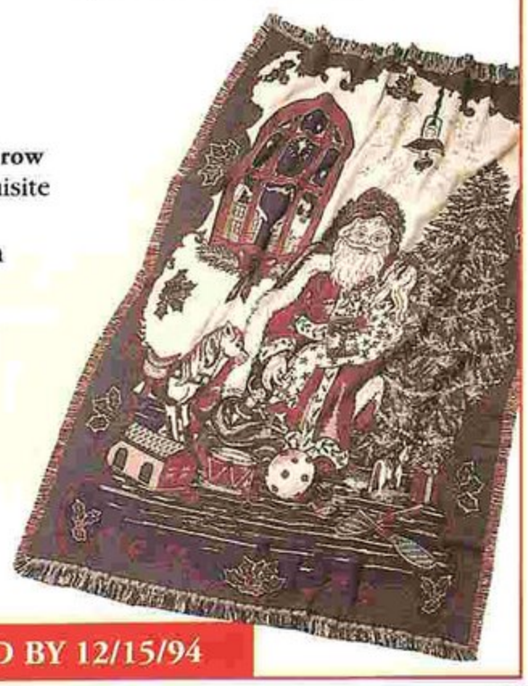
Retail Price $12.95
Special Offer Price $9.95





5. **Wood Santas / Set of 3**
These tall, slim Santas are crafted in the tradition of an earlier time, when all production was completed by hand. They are hand-carved and hand-painted to make each piece unique. Display them as a set or give them individually as stocking stuffers.
Approx. 10″, 13″ and 14½″.

Retail Price $24.95
Special Offer Price $18.95



6. **Thank You Santa Christmas Throw**
The rich, dark colors and exquisite tapestry-style design will look warm and inviting in any room in your home. The cotton throw is a generous 46″ x 67″. 100% machine washable.

Retail Price $49.95
Special Offer Price $35.95

DELIVERY ON ORDERS RECEIVED BY 12/15/94

INDEX

A

Acorn Cookies, 54
Angel Gingerbread Mobile, 58

Appetizers
Appetizer Cheese Trees, 32
Brandy Cheese Ball, 72
Guacamole, 34
Holiday Mexican Meatballs, 34
Hot and Spicy Peanuts, 35
Marinated Peppers and Olives, 71
Mexi-Snacks, 86
Miniature Ham Puffs, 33
Reindeer Snack, 84
Salsa Verde, 87
Snowman Cheese Ball, 32

Apple
Cranberry-Apple Pie, 41
Della Robbia Apple Pie, 61
Spirited Apple Butter, 76
Apricot-Pistachio Rolled Pork, 21

B

Beverages
Cranberry Cordial, 36
Cranberry-Orange Slush Cocktail, 36
Dessert Orange Cappuccino, 37
Hot Buttered Rum, 39
Mulled Wine, 39
Orange Cappuccino Mix, 37
Sparkling Cranberry Punch, 14
Spicy Mocha Mix, 74
Brandy Cheese Ball, 72

Breads
Cinnamon Popovers, 66
Cornmeal-Basil-Pepper Biscuits, 67
Cranberry-Cheddar Bread, 78
Eggnog-Poppy Seed Bread, 64
Herb and Pepper Biscuits, 67
Herb Croutons, 81
Italian Herb Focaccia, 70
Make-Ahead Raisin Brioche, 20
Parmesan Breadsticks, 7
Whole Wheat Crackers, 73
Whole Wheat Holiday Crackers, 73

C

Cake
Chocolate-Pecan Bourbon Cake, 25
Triple Ginger Pound Cake, 42

Candies
Chocolate-covered Candy Canes, 84
Deluxe Christmas Fudge, 45

Cheese
Appetizer Cheese Trees, 32
Brandy Cheese Ball, 72
Snowman Cheese Ball, 32

Cherry
Cherry Biscotti, 83
Cherry-Chocolate Checkers, 50

Chocolate
Cherry-Chocolate Checkers, 50
Chocolate-covered Candy Canes, 84
Chocolate-Pecan Bourbon Cake, 25

Chocolate (Cont.)
Deluxe Christmas Fudge, 45
Pistachio-Chocolate Checkers, 50
Mexi-Snacks, 86
Raspberry-Chocolate Coffee Cake, 65
Spicy Mocha Mix, 74
Christmas Cookie Slices, 52
Cinnamon Popovers, 66
Coconut Snowballs, 43

Coffee Cake
Raspberry-Chocolate Coffee Cake, 65
Raspberry-Marizipan Coffee Cake, 65

Condiments
Honey-Orange Butter, 78
Rosemary-Garlic Vinegar, 81
Spinach Pesto, 71

Cookies
Acorn Cookies, 54
Angel Gingerbread Mobile, 58
Candy Cane Cookies, 54
Cherry Biscotti, 83
Cherry-Chocolate Checkers, 50
Christmas Cookie Slices, 52
Christmas Trees, 52
Coated Sugar Slices, 52
Cranberry-Chip Cookies, 55
Double-dipped Gingersnaps, 49
Drizzled Gingersnaps, 49
Gingersnaps, 49
Holiday Cookie Tarts, 52
Lemon Poinsettia Cookies, 57
Mocha Macaroons, 51
Peppermint Pinwheels, 52

Cookies (Cont.)
Pistachio-Chocolate Checkers, 50
Ribbon Bar Cookies, 52
Snow-capped Gingersnaps, 49
Springerle, 75
Stamped Holiday Cookies, 55
Cornmeal-Basil-Pepper Biscuits, 67

Cranberry
Cranberry Cordial, 36
Cranberry-Apple Pie, 41
Cranberry-Cheddar Bread, 78
Cranberry-Chip Cookies, 55
Cranberry-Orange Slush Cocktail, 36
Honey-Wine Cranberry Tart, 63
Maple-Cranberry Syrup, 76
Sparkling Cranberry Punch, 14

D

Della Robbia Apple Pie, 61
Dessert Orange Cappuccino, 37

Desserts
see also: Cakes; Pies
Coconut Snowballs, 43
Divine Caramel Sauce, 82
Frosty Pumpkin Squares, 45
Frozen Meringue Torte, 44
Honey-Wine Cranberry Tart, 63
Tinted Coconut Snowballs, 43
Divine Caramel Sauce, 82

E

Eggnog-Poppy Seed Bread, 64

F

Festive Asparagus, 24
Frosty Pumpkin Squares, 45
Frozen Meringue Torte, 44

G

Gingersnaps, 49
Guacamole, 34

H

Heavenly Fruit Salad, 29
Herb and Pepper Biscuits, 67
Herb Croutons, 81
Holiday Mexican Meatballs, 34
Honey-Orange Butter, 78
Honey-Wine Cranberry Tart, 63
Hot and Spicy Peanuts, 35
Hot Buttered Rum, 39

I

Italian Herb Focaccia, 70
Italian Vegetable Salad, 5

L

Leeks au Gratin, 16
Lemon Poinsettia Cookies, 57

M

Main Dishes
Apricot-Pistachio Rolled Pork, 21
Spinach Lasagne Roll-ups, 6
Turkey with Vegetable Stuffing, 15
Vegetable Frittata, 28
Winter Bean Soup Mix, 79
Make-Ahead Raisin Brioche, 20
Maple-Cranberry Syrup, 76
Marinated Peppers and Olives, 71
Mexi-Snacks, 86
Mocha Macaroons, 51
Mulled Wine, 39

O

Orange Cappuccino Mix, 37

P

Parmesan Breadsticks, 7

Pies
Cranberry-Apple Pie, 41
Della Robbia Apple Pie, 61
Favorite Pastry, 62
Pink Peppermint Pie, 40
Praline Pumpkin Pie, 17
Pink Peppermint Pie, 40
Pistachio-Chocolate Checkers, 50

Pork
Apricot-Pistachio Rolled Pork, 21
Miniature Ham Puffs, 33
Twisted Bacon, 29

Potatoes
Roasted Parmesan Potatoes, 28
Swedish Hasselback Potatoes, 25
Praline Pumpkin Pie, 17

SAVE WITH Betty Crocker CATALOG POINTS

Betty Crocker points on other side!

R

Raspberry-Chocolate Coffee Cake, 65
Raspberry-Marzipan Coffee Cake, 65
Red Cabbage with Green Apples, 24
Reindeer Snack, 84
Roasted Parmesan Potatoes, 28
Rosemary-Garlic Vinegar, 81

S

Salads
Christmas Spinach Salad, 22
Heavenly Fruit Salad, 29
Italian Vegetable Salad, 5
Vegetable Buffet Platter, 14
Salsa Verde, 87
Scalloped Yams and Sweet Potatoes, 16
Snowman Cheese Ball, 32
Spinach
Christmas Spinach Salad, 22
Spinach Lasagne Roll-ups, 6
Spinach Pesto, 71
Spirited Apple Butter, 76
Springerle, 75
Stamped Holiday Cookies, 55
Swedish Hasselback Potatoes, 25

T

Triple Ginger Pound Cake, 42
Turkey
Roasting Timetable, 10
Turkey Tips, 10
Turkey with Vegetable Stuffing, 15
Twisted Bacon, 29

V

Vegetables
see also: Potatoes
Festive Asparagus, 24
Leeks au Gratin, 16
Red Cabbage with Green Apples, 24
Scalloped Yams and Sweet Potatoes, 16
Vegetable Buffet Platter, 14
Vegetable Frittata, 28

W

Whole Wheat Crackers, 73
Whole Wheat Holiday Crackers, 73
Winter Bean Soup Mix, 79

CREATE-A-GIFT

Breakfast In Bed, 78
Coffee Express, 83
Cook's Delight, 79
Hot Stuff, 86
Italian Gourmet, 70
Pancake Heaven, 76
Picnic Extravaganza, 72
Salad-To-Go, 81
Santa's Treat, 84
Sweet Bliss, 82
Sweet & Spicy, 74

HAPPY HOLIDAY HINTS

Creative Cookie Containers, 51
Easy Centerpieces, 17
East Dessert Ideas, 61
Easy Table Decorations, 22
Festive Beverage Additions, 37
Holiday Spreads and Butters, 66
Last-Minute Appetizers, 33

Betty Crocker

10 POINTS

SAVE these Betty Crocker Points and redeem them for big savings on hundreds of kitchen, home, gift and children's items! For catalog, send 50¢ with your name and address to: General Mills, P.O. BOX 5389, Mpls., MN 55460.

Redeemable with cash in USA before May 1999. Void where prohibited, taxed or regulated.

CUT OUT AND SAVE

Reindeer Snack (page 84)



ROUND OUT YOUR COLLECTION!

The following popular back issues of Betty Crocker Creative Recipes *are now available in limited supply:*

Summer Salads #17	Fruit, vegetable, and main dish salads.
Microwaving for Today #20	Main dishes to desserts plus helpful hints.
The Weekend Chef #27	Creative recipes for weekend cooking.
Sizzling Southwest Recipes #28	Recipes for fajitas, enchiladas and more.
Quick & Easy Cooking #29	Dinner's on the table in 45 minutes or less.
Bisquick Classics Collection #30	The most delicious Bisquick recipes created.
Seafood Lover's Cookbook #35	Recipes for delicious fish and seafood.
110 More Cookie Recipes #37	Delicious cookie recipes for every occasion.
Best for the Microwave #40	Dinner-time recipes for the microwave.
Sip, Nibble and Snack #43	Fun snacks for all tastes and occasions.
Kids Cook #44	Fun and easy recipes for kids to cook.
Let's Party #47	Celebrate with 15 party menus.
Fantastic, Easy Casseroles #52	Easy-to-make, great-to-eat casseroles.
Super Snacks #55	Tempting grab-and-go, nutritious snacks.
Speedy Summer Suppers #56	Over 80 no-fuss recipes for delicious meals.
Sensational Seafood #58	Easy recipes for foolproof fish and shellfish.
30 Minutes or Less #59	Quick recipes for main dishes and more.
Bisquick Family Favorites #62	New recipes plus our most requested.
Under 350 Calories #65	Terrific low-calorie recipes.
Easy Summer Get-togethers #70	Ten fun-filled parties with great summer recipes.
Fresh from the Garden #71	Tantalizing recipes with fruits and vegetables.



TO ORDER, please send name, address and zip code along with the title of the issue(s) you want and a check or money order (U.S. funds only) payable to *Betty Crocker Creative Recipes* to:

Betty Crocker Creative Recipes
P.O. Box 2075
Marion, OH 43305-2075

Each issue is $3.75. This price includes postage and handling. Add $2.00 per book for mailing outside U.S.A. Allow 6 to 8 weeks for delivery. Offer good while supplies last.